



san diego restaurant week lunch

TWO COURSES \$20

CHOICE OF FIRST COURSE

OR

CHOICE OF DESSERT

BLOOD ORANGE SALAD

baby mâche, fire torched goat cheese panna cotta, fennel vinaigrette, ciabatta crisps, sunflower seeds

SEARED ALBACORE

miso vinaigrette, yuzu tobiko, shiso fish cracker, cucumber salad

BBQ RIBS **GF**

duroc all natural, brown sugar & cumin rubbed, sambal bbq sauce

CRISPY CALAMARI

macadamia nut crusted, sweet & sour sauce

PETITE KIMO'S ORIGINAL HULA PIE®

chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream

CHOCOLATE PEANUT BUTTER TORTE

chocolate ganache, peanut butter cream cheese filling, brûléed banana

BRIOCHE BREAD PUDDING

fresh berries, creme anglaise

"SWEET CHEEKS"

CHOCOLATE GANACHE CAKE **GF**

chocolate mousse, berries

CHOICE OF ENTREE

SHORT RIB PAPPARDELLE

short rib bolognese, goat cheese mousse, fine herbs

PARISIAN HERB GNOCCHI

brussels leaves, roasted butternut squash, pecorino veloute

ROASTED TURKEY SANDWICH

diestel all natural, melted brie, apple, tomato apricot chutney, arugula, rustique roll

TRUFFLE POTATO CRUSTED FISH

butternut squash puree, fingerling potatoes, china rose, brown butter citrus sauce

WINE SPECIALS

2015 DASHWOOD 30
sauvignon blanc | marlborough, new zealand

2014 SEAN MINOR 30
chardonnay | central coast

2014 BROADLEY 30
pinot noir | willamette valley, or

2013 JIM BARRY 'THE LODGE HILL' 30
shiraz | clare valley, australia

GF Gluten Conscious – for your safety please let your server know of any allergy concerns.

*Consuming raw or undercooked foods may increase your risk of foodborne illness.

vegetarian prix fixe meal available

no splitting or sharing

tax, beverages and gratuity are additional

local and state taxes will be added to all food and beverage items