



SAN DIEGO RESTAURANT WEEK
THREE COURSE DINNER

\$30 PER PERSON | JANUARY 15 - 22

STARTERS

CHOICE OF

BAJA CLAM CHOWDER

spicy chorizo, crema

ROASTED BEET SALAD

arugula, valencia orange, grilled onion, toasted pecans, feta cheese **G, V**

TOGARASHI SEARED TUNA ROLL

tempura shrimp, crab // spicy garlic ponzu

PLATES

CHOICE OF

CALIFORNIA WHITE SEA BASS

ancho chile, orange, beets, farro, baby kale

GRILLED HARRIS RANCH RIBEYE

yukon gold mashed potatoes, lemon-horseradish rapini // red wine demi-glace **G**

WINTER GREENS SPANISH RICE

locally farmed greens, rice, crushed walnuts, chile **VN, G**

SWEETS

CHOICE OF

WARM SKILLET BROWNIE & ICE CREAM

baked to order // vanilla ice cream

BAILEYS IRISH CREAM PANNA COTTA

chocolate ganache // shortbread

V VEGETARIAN **VN** VEGAN **G** GLUTEN-FREE

Please alert your server to any food allergies before ordering. A mandatory surcharge of 2% will be added to all items sold to help offset the cost of state and city minimum wage increases. The current sales tax will be added to the price of all food and beverage items served. For parties of 6 or more, a mandatory service charge of 18% (plus current sales tax) will be added to your bill. WARNING: Consuming raw or undercooked meat, eggs, poultry, seafood, or shellfish may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions.