



WELCOMES
SAN DIEGO RESTAURANT WEEK

SUNDAY, JANUARY 15TH - SUNDAY, JANUARY 22ND, 2017

\$50 3-COURSE DINNER

FIRST COURSE SELECTIONS

BLUEFIN "LUMP" CRABCAKE

smoked onion remoulade, pickled mustard seeds, pea shoots

GOLD BEET & WATERMELON SALAD

watercress, whipped feta, pistachios

GRILLED SPANISH OCTOPUS

chorizo, fingerling potatoes, saffron aioli

ENTRÉE SELECTIONS

MESQUITE GRILLED SCOTTISH SALMON

balsamic onions, winter squash, brussel sprout leaves, pomegranate gastrique

SLOW BRAISED LAMB SHANK

chermoula jus, chicories, pickled fennel, olives

SEARED NEW BEDFORD SEA SCALLOPS

cauliflower, vadouvan curry, apples, caper-raisin salsa

DESSERT SELECTIONS

APRICOT PARFAIT

Greek yogurt, pistachios

CHOCOLATE PEANUT BUTTER BAR

toasted hazelnuts

CLASSIC CRÈME BRULEE

fresh berries

CHEF: Stafford Mather

SOUS CHEF: Francisco Contreras

Seasonal Menu Changes May Occur; Menu Items are Subject to Change

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness