

# SAN DIEGO RESTAURANT WEEK

# THREE COURSE DINNER

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\$40 PER PERSON | JANUARY 15 – 22

## START

*Choice of*

AHI TUNA CARPACCIO  
Horseradish Crème Fraîche, Fried Parsley & Crispy Capers

GREEN GODDESS SALAD **V / GF**  
Romaine, Frisée, Sun Gold Tomatoes & Sliced Radish

BUTTERNUT SQUASH SOUP  
Gingerbread Crumbs, Brown Butter, Crème Fraîche, Poached Cranberries & Crispy Sage

## MAIN

*Choice of*

WOOD-GRILLED TRI-TIP **GF**  
Piquito Bean Cassoulet, Salsa, Homemade Steak Sauce

PAN-ROASTED SWORDFISH  
Yellow Tomato Bouillon, Squid Ink Pasta, Blue Crab, Puttanesca Jam

WOOD-ROASTED VEGETABLES **V / GF**  
Organic Five Spice Quinoa, Salsa Verde

## DESSERT

*Choice of*

FLOURLESS CHOCOLATE CAKE  
Whipped Crème Fraîche, Espresso Caramel

GRAND MARNIER CRÈME BRÛLÉE  
Orange Madeleine

ROOT BEER FLOAT  
Scoop of Vanilla Ice Cream

**V** Vegetarian / **GF** Gluten Free

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Please help conserve San Diego's water resources ~ we will gladly serve water and refills at your request. Please let your server know of any food allergies, dietary restrictions, or special requests. Our culinary staff will strive to accommodate any special needs through the use of our locally sourced ingredients.

A mandatory surcharge of 2% will be added to all items sold to help offset the cost of state and city minimum wage increases.

For parties of 7 or more, a mandatory service charge of 20%, 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 food-borne illness, especially if you have certain medical conditions.