



SAN DIEGO RESTAURANT WEEK 2017 | 30.00

STARTERS

- argentinean style octopus**, green onion aioli, chimmichurri, radish, corn
- clams**, burmese curry, cilantro, mint toasted bread
- brussels sprouts**, asian BBQ sauce, scallions
- truffled fries**, parmigiano-reggiano, aioli, pomegranate ketchup
- niman ranch deviled eggs**, mango chutney, garam masala
- poke tacos (2)**, ahi tuna, napa slaw, spicy crème, crispy wonton
- corn + heirloom tomato salad**, dill, pickled shallots, preserved lemon vinaigrette
- little gem** , roasted sweet peppers, chickpeas, feta, olive oil, red wine vinegar

MAINS

- confit heirloom tomato**, coconut brown rice, cashews, eggplant, cilantro, chili oil
- prosciutto wrapped pork chop**, summer squash, italian peppers, salsa verde
- roasted mary's chicken**, cuban style beans, mojo, stone fruit salsa, cilantro **leroy's**
- burger**, holey cow, bacon jam, house pickles, truffled fries
- seasonal fish**, farmer's market vegetables, ponzu

DESSERT

- brown butter cakes**, strawberry jam, basil, lemon sorbet
- millionaire bar**, cacao nibs, sea salt, vanilla ice cream
- peach malba**, muddled raspberries, house rye whiskey, orgeat, lemon juice, egg whites, topped with a raspberry + grilled peach garnish (must be 21 years or older)

local, sustainable, fresh  
we are committed to the above food principles. our menus will seasonally change to maintain these practices. we are proud to partner with the many local farmers, brewers, and manufacturers whose products will keep our menu diverse and exciting.

chef de cuisine | Ronnie Schwandt  
sous chef | Andrew Addleman

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

splitting or sharing of one restaurant week menu is not permitted

Happy Restaurant Week from Blue Bridge Hospitality