



seasonal craft & catch

SAN DIEGO RESTAURANT WEEK

3-COURSE PRIX FIXE | \$40 PER PERSON EXCLUDING TAX + GRATUITY

TO START

ISLAND STYLE COCONUT SOUP

butter poached lobster + citrus leaves + shitake mushrooms + coconut cream (GF)

SMOKED TOMATO SOUP

local fennel + island roll croutons + chive oil (VEG)

PURPLE KALE SALAD

vanilla poached asian pear + pomegranate seeds + goat cheese + palm sugar dressing (GF, VEG)

CONFIT SPANISH OCTOPUS

black couscous + tomato escabeche + mustard seeds + green harissa

ENTREE

LEMONGRASS ROASTED JIDORI CHICKEN

chicken fat potatoes + mustard leaves + wildflower honey pan jus (GF)

PAN SEARED WILD YUKON SALMON

weiser farm butterball potatoes + truffle edamame + maitake + chive gremolata (GF)

WOOD ROASTED BAJA SEA BASS

stewed lima beans + chorizo broth + mandarin herb salad (GF)

TOASTED BLACK QUINOA & EDAMAME

charred broccolini + roasted coastal tomatoes + sofrito + whipped goat cheese (GF, VEG)

DESSERT

PB&J BUDINO

chocolate + roasted berries + peanut butter chantilly + hazelnut tuile

CHOCOLATE COCONUT CAKE

guava cream cheese frosting + sugared macadamia nuts + hibiscus caramel