

SAN DIEGO RESTAURANT WEEK 2018

DINNER 3 course dinner \$40

STARTERS

LOBSTER BISQUE

chantilly | lobster fritter

SEAFOOD CEVICHE

scallops | shrimp | sea bass | pico de gallo

SIMPLE SALAD

PLATES

CABERNET & BLUEBERRY BRAISED

SHORT RIBS **gf**

sweet onion parsnip puree | pomme dauphine
local baby vegetables | braising jus

ROASTED SALMON "OSCAR"

asparagus farrotto | roasted farmers carrots
crabcake | hollandaise | tarragon oil

JIDORI CHICKEN BREAST "DUXELLES" **gf**

gruyere dauphinoise | shishito pepper | asparagus
cipollini onion | pan jus

WILD MUSHROOM PAPPARDELLE PASTA

truffle cream | slow roasted tomato | pecorino

WINTER SQUASH RISOTTO

slow cooked eggplant tomato caponata | shaved pepato

ENDINGS

VANILLA CRÈME BRULEE

CHOCOLATE BLACKOUT CAKE