

SAN DIEGO RESTAURANT WEEK 2018

LUNCH CHOICE OF 2 COURSES \$20

1ST COURSE (choice of one)

CAJUN CORN CHOWDER

SEAFOOD CEVICHE

scallops | shrimp | sea bass | pico de gallo

SIMPLE SALAD

2ND COURSE (choice of one)

SoCAL COBB

grilled Jidori chicken | avocado | egg | tomato
apple wood smoked bacon | gorgonzola

PAN SEARED SALMON

asparagus pesto risotto | braised pea tendrils
tomato confit | citronette | chive oil

WILD MUSHROOM PASTA

flat egg noodles | wild mushrooms | truffle cream
Pecorino romano | slow cooked tomato

GRILLED CHICKEN PANINI

arugula | sun-dried tomato | goat cheese | pesto

3RD COURSE (choice of one)

VANILLA CRÈME BRULEE

CHOCOLATE BLACKOUT CAKE