

Provisional

KITCHEN, CAFE & MERCANTILE

SAN DIEGO RESTAURANT WEEK

JANUARY 21-28, 2018

3-COURSE DINNER \$40

START *Choose One*

Carpaccio 100 Day Dry Aged Beef, Heirloom Carrots, Cilantro Sauce, Pickled Serrano Chile

Butternut Bisque Spaghetti Squash, Pepitas, Maple Cream Fraiche, Pancetta

Persimmon Salad Arugula, Grilled D'anjou Pear, Cranberries, Walnuts, Gorgonzola, Cardamom Vinaigrette

Mezcal Steamed Mussels Prince Edward Island Mussels, Ibérico Chorizo, Fennel, Charred Corn

ENTRÉE *Choose One*

Jidori Chicken Breast Chanterelles, Hasselback Sweet Potatoes, Swiss Chard, Brown Butter Sauce

Grilled Market Catch Roasted Carrots, Chimichurri, Purple Carrot Puree

Winter Farm Vegetables Root Vegetable, Baba Ganoush, Quinoa, Pomegranate

12 Ounce Salmon Creek Pork Chop Bourbon Apple, Apple Mustarda, Mustard Greens

Chef's Seasonal House Made Pasta with Italian Caputo 00 Flour

DESSERT *Choose One*

Rice Pudding Salted Caramel Cream Nougatine (Gluten-Free)

Warm 64% Chocolate Tart Poached pear, Chocolate Sauce

Gelato and Sorbet Made Locally With Farmer's Market Fruit

