

Provisional

KITCHEN, CAFE & MERCANTILE

SAN DIEGO RESTAURANT WEEK

JANUARY 21-28, 2018

2-COURSE LUNCH \$20

Your Choice of **Starter & Entree** or **Entree & Dessert**

START

Persimmon Salad Arugula, Grilled d'Anjou Pear, Cranberries, Walnuts, Gorgonzola, Cardamom Vinaigrette

Quinoa & Vegetable Salad Red Quinoa, Pomegranate Vinaigrette, Roasted Farm Vegetables, Manchego, Avocado

Chicken Tortilla Soup Avocado, Pickled Onions, Cilantro, Cotija Cheese

ENTRÉE

Mediterranean Sandwich Grilled Seasonal Vegetables, Sriracha Hummus, Capers, Focaccia

Pork Cubano Sandwich Salmon Creek Pork Shoulder Confit, Smoked Ham, Yellow Mustard, Gruyere, Pickles

Grilled Local Fish Sandwich Lemon Serrano Aioli, Wild Arugula

Margherita Wood Fired Pizza Tomato, Mozzarella, Fresh Basil

Goat Cheese Wood Fired Pizza Tomato, Goat Cheese, Mozzarella, Chorizo, Chili, Honey

Farmers Market Veggies Wood Fired Pizza Tomato, Mozzarella, Chef's Selection of Seasonal Vegetables

Free Range Roasted Chicken Breast Local Roasted Market Vegetable, Chicken Jus

DESSERT

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

