



DINNER | \$30 per person
(tax & gratuity not included)
Balboa Park • 1549 El Prado • 619.557.9441
Closed Monday Nights

STARTERS choice of:

farmer's mixed greens chopped hazelnuts, pomegranate seeds, midnight moon goat cheese, caramelized cider vinaigrette gf, v

roasted butternut squash soup chili spiced pepitas, cumin crème fraîche, micro cilantro gf, v

spicy calamari fries korean chili sauce, napa cabbage slaw

ENTRÉES choice of:

red wine braised short ribs roasted brussels sprouts, carrot mashed potatoes, pomegranate gremolata, bordelaise sauce gf

mustard crusted pork prime rib brown butter & chive mashed potatoes, braised cabbage & bacon, cider mustard sauce

chicken pappardelle pasta broccolini, tomato, chili flakes, garlic, toasted pine nuts, parmesan reggiano, preserved lemon

mushroom & truffle risotto swiss chard, mascarpone, parmesan reggiano, arugula & red onion salad gf, v

UPGRADE YOUR ENTRÉE CHOICE:

+ \$10

pan roasted sea bass corn, pancetta, asparagus, spinach, shaved fennel, preserved lemons, white truffle corn purée gf

grilled certified angus petite filet & marinated shrimp garlic potato purée, green beans, sautéed king trumpets, crispy shallots, bordelaise sauce

DESSERTS choice of:

s'mores crème brûlée housemade graham cracker cookie v

chocolate-hazelnut mousse bar chocolate cake, chocolate mousse, praline crunch, marshmallow ice cream v

cream cheese flan almond shortbread v

gf = gluten free v = vegetarian

Please note: The Prado is closed Monday evenings.
This discounted menu cannot be combined with any other coupon or discount. The Passport Dining Card cannot be applied.

A 3% surcharge will be added to all Guest checks to help cover increasing costs and in our support of the recent increases to minimum wage and benefits for our dedicated Team Members.

restaurant week
JANUARY 21ST - 28TH