

# SAN DIEGO RESTAURANT WEEK

January 21-28, 2018

## IN THE BEGINNING

*choice of*

### **Coriander Cauliflower Soup**

Garlic Parmesan Crisp | Nueske Bacon

### **Avocado Mushroom Toast**

Manchego Cheese | Truffle Oil

### **Cold Smoked Root Vegetable Salad**

Parsnips | Baby Beets | Heirloom Carrots | Cauliflower | Goat Cheese | Dill Verjus Vinaigrette | Arugula

## FROM THE LAND & SEA

*choice of*

### **Butternut Squash Ravioli**

Roasted Delicata Squash | Crispy Brussels Sprouts | Pomegranate | Sage Brown Butter

### **Salmon Creek Farms Pork Chop**

Herb Roasted Marbled Potatoes | Braised Greens | Roasted Delicata Squash | Apple Cider Gastrique

### **Cioppino**

Mussels | Local White Fish | Shrimp | Warm Sourdough | Garlic Tomato Broth

### **Pan Seared Barramundi**

Lemon Herb Buttered Risotto | Braised Leeks | Fennel Tomato Broth

## SWEET ENDINGS

*choice of*

### **Strawberry Rhubarb Cobbler**

### **Vanilla Bean Ice Cream**

### **Chocolate Malted Cheese Cake**

3 COURSES | \$40



EAT.LAUGH.SHARE.  
*san diego*  
**RESTAURANT WEEK**  
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