



# san diego RESTAURANT WEEK

**\$40 PER GUEST**  
**JANUARY 21<sup>ST</sup> - 28<sup>TH</sup>, 2018**

**EAT.LAUGH.SHARE.**

## FIRST COURSE

*CHOICE OF*

### SEAFOOD NAPOLEON

lump crab meat, salmon, avocado, & wasabi oil

### PARMESAN CALAMARI & SHRIMP

served with marinara & chipotle aioli

### OSETRA SALAD

butter lettuce, citrus segments, goat cheese, walnuts,  
& tomatoes, served with vinaigrette

## SECOND COURSE

*CHOICE OF*

### LOBSTER RAVIOLI

homemade maine lobster ravioli with creamy vodka  
sauce & touch of pesto

### ROSEMARY CHICKEN

double-breasted airline chicken, rosemary mustard  
lemon sauce, spinach, & mashed potatoes

### NORTHERN ATLANTIC SALMON

grilled with garlic spinach, charred tomatoes,  
& sweet radish

### NEW YORK STRIP

## ENHANCE YOUR EXPERIENCE

Oscar Style +15

Truffle Bordelaise Sauce +3

Black Truffle Savings +15

Hudson Valley Foie Gras + 20

## ACCOMPANIMENTS

Parmesan French Fries +14

Wild Mushroom, Truffle Oil +13

Sautéed Spinach +12

Brussels Sprouts, Figs & Bacon +14

## THIRD COURSE

*CHOICE OF*

LIMONCELLO CAKE

CHOCOLATE MOUSSE CAKE

TIRAMISU