



SAN DIEGO RESTAURANT WEEK

January 20th - January 27th, 2019

// FIRST COURSE

Choice of:

Skillet Cornbread ✓

Pickled Jalapeños, Aged White Cheddar, Honey Butter

Baja Calamari

Calamari, Wild Shrimp, Avocado, Pepperoncinis, Zucchini, Lemon Wheel, Cilantro, Chili Lime Aioli

Lobster Crab Cakes

Maine Lobster & Blue Crab, Chili Lime Aioli, Cherry Tomatoes, Avocado, Arugula, Pepitas

Baby Kale & Squash Salad ✎ ✓

Roasted Butternut Squash, Baby Kale, Quinoa, Goat Cheese, Pomegranate Seeds, Pepitas

// SECOND COURSE

Choice of:

Butternut Squash Ravioli ✓

Homemade Ravioli, Squash & Goat Cheese Filling, Roasted Garlic Cream Sauce, Arugula, Pomegranate Seeds

Seared Scottish Salmon

Celery Root Tortellini, Braised Baby Greens, artichoke hearts, mustard vinaigrette

Jerk Chicken

Mary's Boneless Chicken, Marble Potatoes, Sautéed Kale & Onions, Basil Pesto, Chili Oil, Balsamic Reduction

Steak & Frites

8oz Center Cut Chili & Garlic Marinated Ribeye, Roasted Garlic Fries, Chili Lime Aioli

// DESSERT COURSE

Choice of:

Chocolate & Peanut Butter Bar

Strawberry Mousse, White Chocolate Ganache, Crispy Cereal

Strawberry Shortbread

Sweet Cornbread, Macerated Market Berries, Vanilla Bean Whipped Cream, Basil Syrup

Backyard Sundae

Banana Brûlée, Smoked Almonds, Caramel, Berries, Cocoa Nibs

Lemon Ginger Cheesecake

Blueberry Jam, Oat Crust, Whipped Cream

Featured Beverage Pairings:

White - Seven Daughters Moscoto - \$9

Red - Meomi Pino Noir - \$10

Craft Beer - Mother Earth Cali Creamin' - \$7.50

Craft Cocktail - Cucumber Cooler - \$13

GF ✎ Vegetarian ✓

// 30.00 PER PERSON

*Pricing not inclusive of beverages, gratuity or applicable CA State sales tax

