



SAN DIEGO RESTAURANT WEEK

January 20th - January 27th, 2019

// FIRST COURSE

Choice of:

Skillet Cornbread ✓

Pickled Jalapeños, Aged White Cheddar, Honey Butter

Hummus Caprese ✓

Roasted Garlic Hummus, Burrata Cheese, Cherry Tomato, Cucumber, Avocado, Basil, Pine Nut, EVOO

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

Po-Quinoa Bowl ✕

Seared Ahi Tuna, Red Quinoa, Shaved Radish, Mango, Avocado, Cilantro, Chili Lime Aioli

Prime Rib Dip

Shaved Ribeye, Horseradish Aioli, Crispy Onions, Mozzarella, Torpedo Roll, Au Jus

BBQ Turkey Club

Smoked Turkey Breast, House BBQ Sauce, Avocado, Cherrywood Smoked Bacon, Crispy Onions, White Cheddar, Caramelized Onion Bread

// DESSERT COURSE (additional \$5)

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 ✓

// 15.00 PER PERSON

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

