

EAT
LAUGH
SHARE

RESTAURANT WEEK

JANUARY 20 - 27

san diego

BLUE POINT

COASTAL CUISINE

DINNER

\$40 per person

Optional Fallbrook Wine Pairing \$15
excluding tax, gratuity & surcharge

HOOK choice of:

Blue Point Lobster Bisque sherry crème fraîche gf
Voveti Prosecco, D.O.C., IT

Wild Baby Arugula Salad roasted butternut squash, red & yellow beets,
crumbled goat cheese, apple cider vinaigrette gf
Banfi "Le Rime" Pinot Grigio, IT

Crab Cake baby kale, radish, shaved carrots, spicy aioli gf
Fallbrook Winery Sauvignon Blanc

LINE choice of:

Lobster Risotto white corn, mushrooms, parmesan cheese,
spinach, tomato, lobster emulsion gf
Fallbrook Winery Chardonnay, CA

Pan Seared Atlantic Salmon creamy white corn and butternut
squash ragout, frisée salad, meyer lemon beurre blanc gf*
Villa Wolf Pinot Noir Rose, Pfalz, GER

Mary's Chicken Breast roasted garlic mashed potatoes,
seasonal vegetables, peppercorn sauce gf
Fallbrook Winery Syrah, CA

Blue Point Surf n' Turf (add \$20)

petit filet mignon, half lobster, asparagus, baby carrots, potato gratin,
peppercorn sauce gf*
Fallbrook Winery Cabernet Sauvignon, CA

SINKER choice of:

Sorbet Trio chef's selection of three housemade sorbets gf*
Pacific Rim Framboise, WA

Molten Chocolate Cake meringue, passionfruit curd, cheesecake ice cream
Warre's King Tawny Port, Portugal

Vanilla Crème Brûlée assorted berries gf
Taylor Fladgate LBV Port, PT

gf = gluten free gf* = can be prepared gluten free upon request

This discounted menu cannot be combined with any other coupon or discount.
The Passport Dining Card cannot be applied. You may use a CRG gift card.

565 FIFTH AVE • GASLAMP • 619.233.6623