

First Course (choose one)

Roasted Beet Salad

Candied Pecan, Fennel, Mint, Arugula, Shaft Blue Cheese, Seasonal Citrus, Chipotle Maple Vinaigrette

Big Eye Tuna Poke

Candied Pistachio, Wakame, Yuzu White Soy Vinaigrette, Thai Basil Miso Pesto, Pickled Ginger, Taro Chip

Roasted Garlic Hummus

EVOO, Sumac, Toasted Sesame Seed, Chive, Shaved Radish & Garlic Chip, Grilled Pita

Southern Crab Cake

Stuffed with Corn & Okra, Cajun Remoulade, Fennel Kohlrabi Slaw, Roasted Red Pepper Coulis

Gumbo Poutine

Smoked Chicken & Andouille Gumbo Base, Cheddar Curds, Green Onion

Recommended Pairings

Craft Cocktail | *Jalisco Margarita* \$13

Craft Beer | *.394 Pale Ale, Alesmith Brewing Company* \$7

White Wine | *Kim Crawford Sauvignon Blanc* \$11

Red Wine | *Meomi Pinot Noir* \$10

Second Course (choose one)

Blackened Pork Chop

Jalapeño Corn Pana Cota, Spicy Boiled Peanuts, Fennel Kohlrabi Slaw, Blueberry Compote

UNION Gumbo

Andouille Sausage, Roasted Chicken, Okra, Jasmine Rice, Green Onion

Potato Crusted Sea Bass

Cheddar Grits, BBQ Butter Beurre Blanc, Braised Leeks, Confit Cherry Tomato

Shrimp & Grits

Wild Argentine Shrimp, Andouille Sausage, Anson Mills White Cheddar Grits, Roasted Tomato

Spiced Scottish Salmon

Creamed Corn, Capers, Shaved Fennel Salad, Sherry Vinaigrette, Peppadew Pepper, Dill Crème Fraîche

Recommended Pairings

Craft Cocktail | *"Heid" the Sour* \$12

Craft Beer | *Duet IPA, Alpine Brewing Company* \$8

White Wine | *Laird Pinot Grigio* \$11

Red Wine | *Purple Cowboy Cabernet Sauvignon* \$10

Third Course (choose one)

"Milk & Cookies"

Sweetened "Cereal Milk", Whipped Mascarpone, Assorted Cookies

Coffee Hazelnut Crème Brûlée

Whipped Amaretto Mascarpone, Chocolate Covered Espresso Beans

Recommended Pairings

Port | *Taylor Fladgate Tawny 10 Year* \$20

Craft Beer | *Barley Forge 'The Patsy' Coconut Rye Stout* \$7



San Diego Restaurant Week **40.00 per person**

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