

# Celebrate Local

## SAN DIEGO RESTAURANT WEEK MENU

Dinner \$40 | Wine Pairing +\$18 (2 full glasses)

### first course

choice of:

#### ROMAINE SALAD

avocado, bacon, cherry tomato, egg, cilantro, green goddess dressing

 NV Crémant de Limoux Rosé, Gérard Bertrand, Brut, Limoux, France


#### ARUGULA SALAD

cucumber, cherry tomato, radish, chickpeas, radicchio, cotija, chili vinaigrette

 2017 Sauvignon Blanc, Odfjell, "Armador", Valle de San Antonio, Chile

#### TRI-TIP TACOS

grilled tri-tip, avocado puree, onion, cilantro, spicy salsa

 2014 Sangiovese, Piccini, "Poggio Alto", Tuscany, Italy

#### FRIED CHICKEN THIGHS

szechuan chili sauce, green onion, cilantro

 2016 Chenin Blanc, Indaba, Western Cape, South Africa

### second course

choice of:

#### ROASTED HALF CHICKEN

peanut guajillo sauce, barley, arugula

 2015 Chardonnay, Ferrari-Carano, Sonoma County

#### IMPOSSIBLE BURGER

brioche bun, lettuce, tomato, avocado, crispy onions

 2014 Cab Sauvignon/ Merlot, Paoloni, Valle de Guadalupe, B.C., México

#### SMOKED PORK RIBS

carolina bbq, white beans, shaved brussels sprouts

 NV Prosecco, Jeio, Brut, Veneto, Italy

#### ESPRESSO RUBBED SMOKED BRISKET

carolina bbq, cheddar grits, charred broccolini

 2016 Malbec, Clos La Coutale, Cahors, France

### third course

choice of:

#### TWISTED ELVIS

banana bread, peanut butter mousse, bruléed banana, vanilla ice cream

#### ESPRESSO CARAMEL PIE

shortbread crust, chocolate sauce, caramel sauce, shaved chocolate

#### SORBET

3 scoops seasonal sorbet, hazelnut crumble