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SAN DIEGO RESTAURANT WEEK  
THREE COURSE DINNER

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\$40 PER PERSON | JANUARY 20 - 27

## FIRST COURSE

### CHOICE OF

Wild Mushroom Broth, Ricotta Gnocchi **v**

California Winter Greens, Persimmon, Pear, Bacon Vinaigrette

3 West Coast Oysters on the Half Shell, Black Pepper, Nori Mignonette

## SECOND COURSE

### CHOICE OF

Roasted Scallops, Double Smoked Bacon Lardons, Frilly Mustard, Sherry Vinegar Beet Sauce

Niman Ranch Pork Chop, Winter Root Vegetables, Apple and Celery Heart Salad, Mustard Cream

Raviolo of Rainbow Chard, Ricotta Salata, Herbed White Bean Nage **v**

## DESSERT

### CHOICE OF

Warm Skillet Brownie, Vanilla Ice Cream

Nutella Chocolate Cake, Hazelnut Cream

Grand Marnier Crème Brûlée, Berries

**V** VEGETARIAN

Please alert your server to any food allergies before ordering. For parties of 6 or more, a mandatory service charge of 18% will be added to your bill.  
WARNING: Consuming raw or undercooked meat, eggs, poultry, seafood, or shellfish may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions.