



San Diego Restaurant Week

SUNDAY, JANUARY 20th - SUNDAY, JANUARY 27th, 2019

Three Course Menu 50 Optional Wine Pairing 20

First Course

SHRIMP SCAMPI

Sea of Cortez Prawns, Garlic, Calabrian Chili, Preserved Lemon, Butter, Fines Herbes

SWEET GEM CAESAR

Roasted Garlic Dressing, Toasted Garlic Breadcrumbs, Spanish White Anchovy, Grana Padano

ROASTED CARROTS

Lemon Yogurt, Moroccan Spices, Pistachio Gremolata

Margerum Sybarite Sauvignon Blanc, Happy Canyon of Santa Barbara, 2017 3 oz

Curran, Grenache Gris Rose, Santa Barbara County, 2017 3oz

Entrée Selections

PACIFIC SWORDFISH

Du Puy Lentils, Pancetta, Confit Cipollini, Pomegranate, Fermented Mustard Seed

WILD SEABASS

Sweet Potato, Grilled Broccolini, Calabrian Chili Relish, Crispy Prosciutto

SLOW BRAISED SHORT RIB

Yukon Gold Mash, Roasted Squash, Braising Jus, Horseradish Chimichurri

SCOTTISH ISLES SALMON

Butternut Squash Gnocchi, Sage-Brown Butter Sauce, Roasted Garlic, Fennel, Arugula

Tablas Creek Patelin de Tablas Blanc, Paso Robles, 2017 3 oz

Cofene Clemens Estate Pinot Noir, Dopp Creek, Chehalem Mountains, Willamette Valley, 2015 3 oz

Dessert Selections

KEY LIME PIE

Graham Cracker Crust, Whipped Cream

CHOCOLATE HAZELNUT BAR

Chocolate Mousse, Toasted Hazelnuts, Chocolate Ganache

PUMPKIN-COFFEE CHEESECAKE

Candied Pumpkin Seed, Sea Salt Carmel, Whipped Cream

Michele Chiarlo, Nivole Moscato D' Asti, Italy, 2017 3oz

EXECUTIVE CHEF: Jeremy Loomis

EXECUTIVE SOUS CHEF: Francisco Contreras