

# 20 | TWENTY

\$40

## APPETIZER

PICK ONE

### ***Clam Chowder***

Toasted Sourdough, Applewood Smoked Bacon

### ***Roasted Butternut Squash Soup***

Tarragon Crème Fraiche, Tarragon Oil

### ***Compressed Pear Salad***

Arugula, Goat Cheese, Pecans, Cinnamon, Star Anise, Pomegranate  
Apple Cider Vinaigrette

### ***Blackberry & Persimmons***

Lemon Ricotta, Arugula, Citrus Vinaigrette

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## ENTRÉE

PICK ONE

### ***Roasted Carnival Squash***

Marcona Almonds, Dried Cranberries, Spinach, Pomegranate Seeds, Quinoa,  
Cranberry Balsamic

### ***Maple Leaf Farm Duck Breast***

Seared, Warm Bok Choy & Shiitaki Salad, Kumquat Gastrique

### ***Braised Pork Cheeks***

Garlic Whipped Potatoes, Asparagus, Heirloom Tomato Confit

### ***Verlasso Salmon***

Crispy Skin, Rutabaga Mash, Portabello Mushroom, Gooseberry Chutney,  
Baby Romanesco

### ***Braised Lamb Shank***

Mascarpone Polenta, Fennel Gremolata, Castelvetrano Olives.

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## DESSERT

PICK ONE

### ***Seasonal Panna Cotta***

#### ***Chocolate***

Hazelnut Bar, Chocolate Mousse, Orange Brulee

#### ***Horchata***

Cream Cheese, Streusel, Strawberries

SAN DIEGO  
**Restaurant**  
**Week** 

Jan 20-27 | 2019