



San Diego Restaurant Week

\$40 per person

FIRST COURSE

Choice of

Butter Lettuce & Pear Salad

point reyes blue cheese, grapes, pancetta, spicy pecans, blue cheese vinaigrette

Chilled Beets

burrata cheese, serrano ham, walnut pesto

Lamb & Patatas Bravas

grilled lamb shoulder, potatoes, chorizo aioli

Meatballs

marinara, grana padano, grilled baguette

SECOND COURSE

Choice of

Braised Short Rib

goat cheese & mascarpone risotto, cremini mushrooms, delicate squash, beef demi

Lobster Tagliatelle

mildly spicy marinara, cherry tomato, sundried tomato, oregano crumbs, pecorino

Crispy Salmon

korean bbq sauce, roasted root vegetables, grilled corn

Hanger Steak

rainbow chard, kale, yams, caramelized onion, bordelaise

Jidori Chicken

sweet corn, hominy, morita chili, oaxaca cheese crisp

(Vegetarian Option Available Upon Request)

THIRD COURSE

Choice of

Chocolate Banana Bread Pudding

ala mode, walnuts

Caramel Budino

chantilly cream, apple crisp