

SAN DIEGO RESTAURANT WEEK - DINNER
JANUARY 20-27

THREE COURSES \$50 tax and gratuity additional

FIRST COURSE SELECTION

CLAM CHOWDER
manila clams, applewood smoked bacon

ROASTED PUMPKIN SOUP
green cardamom, vanilla scented cream

FARMED NEW ZEALAND KING SALMON CRUDO
pink grapefruit, dandelion, and pumpernickel

ROASTED BEETS
pickled pears, goat cheese

ENTRÉE SELECTION

FARMED NEW ZEALAND KING SALMON
heirloom carrots and vandouvan curry

WILD EASTERN SEA SCALLOPS
cauliflower puree, curried roasted cauliflower,
pickled golden raisins, soy brown butter

WILD PACIFIC SWORDFISH
a la plancha, with spaghetti squash and tapenade

CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN
with herbed couscous

DESSERT SELECTION

KEY LIME PIE
with tangerine coulis

CARAMEL BREAD PUDDING
with alaea red sea salt

DAILY HOMEMADE ICE CREAMS AND SORBETS
assorted flavors