



SAN DIEGO
**Restaurant
Week**



SAN DIEGO RESTAURANT WEEK

JANUARY 20TH - JANUARY 27TH, 2019

\$30 Per Person | \$15 Optional Wine Pairing

FIRST COURSE

-choice of-

FRIED GREEN TOMATOES

panko crusted + chipotle remoulade

BARON FINI PINOT GRIGIO, ITALY

HEIRLOOM TOMATOES

fresh mozzarella + pesto + basil + e.v.o.o.

MER SOLEIL CHARDONNAY, CALIFORNIA

CRANBERRY WILD BOAR SAUSAGES

soft polenta + julian caramelized bell pepper + onion

SKYFALL MERLOT, WASHINGTON

BURNT CARROT SALAD

avocado + red onion + feta + cilantro + citrus vinaigrette

THE CROSSINGS SAUVIGNON BLANC, NEW ZEALAND

SECOND COURSE

-choice of-

FENNEL SAUSAGE CAVATELLI

tomato chutney + garlic
+ herb goat cheese + wild baby arugula

CANTINA TOLLO SANGIOVESE, ITALY

MARY FARM FREE RANGE CHICKEN +\$5

fingerling potatoes + brussels sprouts

SKYFALL MERLOT, WASHINGTON

HOUSEMADE ARTICHOKE RAVIOLI

mediterranean olives + roasted grape
tomatoes + fresh mint + white wine

BARON FINI PINOT GRIGIO, ITALY

RATATOUILLE RISOTTO

seasonal vegetables + fresh herbs
+ arborio rice + white wine

BARON FINI PINOT GRIGIO, ITALY

FISH SPECIAL OF THE DAY +\$10

ask your server for details

MER SOLEIL CHARDONNAY, CALIFORNIA

SHORT RIB +\$5

red wine + herbs + soft polenta + tobacco onions

LA CETTO CABERNET, VALLE DE GUADALUPE

THIRD COURSE

-choice of-

LEMONCELLO CAKE

SALT OF EARTH MOSCATO, CALIFORNIA

CHOCOLATE CAKE

SALT OF EARTH MOSCATO, CALIFORNIA

NEW YORK CHEESECAKE

TAYLOR FLADGATE 10 YEAR OLD TAWNY PORTO, PORTUGAL

