

SAN DIEGO RESTAURANT WEEK - JANUARY 2019
DINNER 3 COURSES \$40

STARTERS

LOBSTER BISQUE

chantilly | lobster fritter

SEAFOOD CEVICHE

scallops | shrimp | sea bass | pico de gallo

ROASTED BEET SALAD

PLATES

SHORT RIBS DUO

Braised short ribs | short rib ravioli | roasted root vegetables | parsnip puree

ROASTED SALMON "OSCAR"

asparagus farrotto | roasted farmer's carrots | crabcake | hollandaise | tarragon oil

JIDORI CHICKEN BREAST "DUXELLES"**gf**

Gruyere dauphinoise | shishito pepper | asparagus | cipolini onion | pan jus

WILD MUSHROOM PAPPARDELLE PASTA

Truffle cream | slow roasted tomato | pecorino

WINTER SQUASH RISOTTO

Tomato and basil braised baby sunburst | roasted delicata squash | shaved pepato

ENDINGS

VANILLA CRÈME BRULEE

CHOCOLATE MARQUISE