

SAN DIEGO
Restaurant
Week

Sept 22-29 | 2019

To Start

New England-Style Clam Chowder
oyster crackers

Local Petite Greens
toasted almonds | feta | dried nectarine
white balsamic vinaigrette

The Wedge
baby romaine | blue cheese crumble | red onion
bacon | blue cheese dressing

Crispy Pancetta Flatbread
feta | herbs | tomato

Features

"Surf & Turf"
grilled skirt steak | shrimp | chimichurri
yukon gold mash | broccolini

Organic Chicken
couscous with raisins and herbs | onion marmalade

Seared Halibut
risotto-style jasmine rice | soffrito

Seared & Spiced Ahi
wasabi mash | baby bok choy | soy-ginger cream

Herbed Quinoa & Seasonal Vegetables
miso-tofu vinaigrette (vegan)

Dessert

Chocolate-Cherry Flan
toasted almonds

Espresso Ganache Cake
blackberries

New York Cheesecake
red wine berries

Please note: This is a discounted menu and cannot be combined with any other offer, coupon, discount or promotion. The Passport dining card cannot be applied.

Panorama
BAR & GRILL