



San Diego Restaurant Week

September 22 – 29

STARTER

Heirloom Tomato & Feta Salad
chino farm cucumber, basil, shallot vinaigrette

MAIN COURSE

Local Petrale Sole Meunière
brown butter, parsley, lemon, robuchon potato

DESSERT

Wildflower Honey Panna Cotta
peaches, berries

Three-course dinner, \$50 per person

Pricing is exclusive of tax and gratuity

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm.

For more information go to www.P65Warnings.ca.gov/restaurant.



Amaya

