

20 | TWENTY

\$50

FIRST COURSE

PICK ONE

Charred Octopus GF

Lyonnais Potato Salad, Frisee, Lemon, Toasted Almond Romesco

Gazpacho

Heirloom Tomato Gazpacho, Caramelized Melon, Crispy Chorizo, Micro Mint

Edamame Hummus

Edamame, Roasted Garlic, Gremolata Pita

~

SECOND COURSE

PICK ONE

Fresh Catch GF

Sweet Corn Risotto, Fennel Confit, Lemon, Petite Spinach, Black Garlic Remoulade

Cape Grim New York Steak GF

Rosti Yukon Gold Potato, Truffle Aioli, Wild Mushrooms, Spring Peas and Carrots,
Béarnaise

Cauliflower Steak

Quinoa Risotto, Local Farmers Market Vegetables, Romesco

Crispy Skin Split Chicken

Marbled Potatoes, Blistered Sun Gold Tomatoes, Salsa Verde, Baby Corn

~

THIRD COURSE

PICK ONE

Chocolate Bomb

Hazelnut Bar, Chocolate Mousse, Orange Brûlée

Meyer Lemon Curd

Local Berry Compote, Streusel, Cinnamon Tuile

SAN DIEGO
**Restaurant
Week** 

Sept 22-29 | 2019