



SAN DIEGO RESTAURANT WEEK
THREE COURSE DINNER

\$40 PER PERSON | SEPTEMBER 22 - 29

FIRST COURSE

CHOICE OF

FALL SALAD

Acorn Squash, Pomegranate Seeds, Kale, Radicchio, Guanciale, Goat Cheese, Dijon Dressing

CAULIFLOWER SOUP

Black Truffle Oil, Chives

LITTLE GEM CAESAR

Warm Crouton, Shaved Parmesan

SECOND COURSE

CHOICE OF

POTATO GNOCCHI

Wild Mushroom Ragu, Fresh Ricotta Cheese

BRAISED LAMB

Tagliatelle Pasta, Pearl Onion, Carrot, Gremolata

ARCTIC CHAR

Cannellini Beans, Capers, Olives, Spinach, Tomato, Shrimp

DESSERT

CHOICE OF

SKILLET BROWNIE

Baked-to-Order with Vanilla Ice Cream

COOKIE PLATE

3 Triple Chocolate Chip Cookies

GRAND MARNIER CRÈME BRÛLÉE

Vanilla Bean Custard & Berries

Please alert your server to any food allergies before ordering. For parties of 6 or more, a mandatory service charge of 18% will be added to your bill.
WARNING: Consuming raw or undercooked meat, eggs, poultry, seafood, or shellfish may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions.