

# SAN DIEGO RESTAURANT WEEK

# THREE COURSE DINNER

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\$40 PER PERSON | APRIL 11 - 18, 2021

## START

*Choice of*

### SEA BASS CEVICHE

Jalapeño, Cucumber, Tomato, Lime, Cilantro, Smashed Avocado, Crispy Plantain

### STRAWBERRY & RHUBARB SALAD

Local Strawberries, Pickled Rhubarb, Toasted Cashew, Triple Cream Brie, Poppy Seed Vinaigrette

## MAIN

*Choice of*

### PAN-ROASTED SWORDFISH

Crispy Shrimp Dumpling, Bok Choy, Snap Pea, Sesame Miso Broth

### CHIMNEY CHICKEN POT PIE

Spring Vegetables, Velouté, Puff Pastry

### WOOD-ROASTED VEGETABLE QUINOA

Salsa Verde, Burrata

## DESSERT

*Choice of*

### COCONUT TRES LECHES

Berries, Lime, Toasted Coconut

### ROOT BEER FLOAT

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Please help conserve San Diego's water resources ~ we will gladly serve water and refills at your request.

For parties of 7 or more, a mandatory service charge of 20%, plus current sales tax will be added to your bill.

\*California state law prohibits the service or provision of alcoholic beverages, including beer and wine, to anyone less than 21 years of age.