

20

TWENTY

SAN DIEGO
**Restaurant
Week** 
 SEPT 26 - OCT 3

\$60

FIRST COURSE

~ Choice of one starter ~

CAESAR SALAD

Reggiano, House Caesar Dressing, White Anchovy,
Herb Crouton

BEET BURRATA SALAD

Seasonal Citrus, Hazelnut Gremolata, Petit Greens,
Saba & XVOO

LOBSTER BISQUE

SECOND COURSE

~ Choice of one entrée ~

QUINOA CHAUFA

Stir Fry Seasonal Vegetable &
Marcona Almond Romesco

SHELTON FARMS FREE RANGE

CHICKEN BREAST

Garlic Potato, Blistered Sungold Tomatoes,
Roasted Broccolini, Chimichurri | GF

12oz NEW YORK STEAK AU POIVRE

Fingerling Lyonnaise Potato

PAN SEARED BAJA STRIPED BASS

Butternut Squash Risotto, Wild Mushroom

THIRD COURSE

~ Choice of one dessert ~

CAST IRON PINEAPPLE UPSIDE DOWN CAKE

Coconut Gelato

BRANDIED PEAR CRÈME BRULEE

CHOCOLATE CRÈMEUX

Hazelnut Praline, Salted Caramel Gelato & Raspberry

SEASONAL SORBET & BERRIES