

SAN DIEGO RESTAURANT WEEK

THREE COURSE DINNER

\$50 PER PERSON | SEPTEMBER 26 - OCTOBER 3

START

Choice of

SEA BASS CEVICHE

Chili, Tomato, Cucumber, Cilantro, Avocado, Fried Plantain, Lime

CHIMNEY-SMOKED PORK BELLY

Bok Choy Kimchi, Cilantro

BEET SALAD

Beets, Apple, Whipped Goat Cheese, Pecan, Cranberries, Apple Cider Vinaigrette

MAIN

Choice of

CHIMNEY-SMOKED HALF CHICKEN

Pancetta, Cranberry, Broccoli Rabe, Creamy Polenta, Chicken Jus

HANGER STEAK

Watercress, Pomegranate, Point Reyes Blue Cheese, Pickled Onion, Bone Marrow, Pomegranate Sauce

SAFFRON-BRAISED SEABASS

Fennel, Fingerling Potatoes, Tomato, White Wine

DESSERT

Choice of

CHOCOLATE LAVA CAKE

Garden Mint Ice Cream, Cocoa Nib

CARROT CAKE TRIFLE

Cream Cheese Mousse, Pineapple, Carrot Tops

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.