

September 26 - October 3

Executive Chef: Jamie Dunn

\$20++ per person

TRUE FOOD KITCHEN

SAN DIEGO RESTAURANT WEEK

DINNER

BEVERAGE (CHOICE OF)

6oz Pinot Grigio *Tangent (Edna Valley, CA) Proprietary Label* s

6oz Cannonau *Alta Vita (Sardinia, Italy) Proprietary Label* s

 Passion Fruit Limeade

FIRST (CHOICE OF)

 Butternut Squash Soup

butternut squash, sage v GF

 Roasted Brussels Sprouts

mushroom, miso sesame vinaigrette, chili thread v GF

Edamame Guacamole

avocado, cilantro pesto, pumpkin seed, aleppo chili & house-made pita chips v


SECOND (CHOICE OF)

Ancient Grains Bowl

miso sesame glazed sweet potato, turmeric, charred onion, snap pea, grilled portobello, avocado,

hemp seed, cilantro pumpkin seed pesto v


ADD: *tofu / chicken / shrimp* / grass-fed steak* / salmon**

 Butternut Squash Farro Risotto

roasted brussels sprout, fennel, golden beet, mushroom, arugula, cashew, dashi broth v

 Butternut Squash Pizza

caramelized onion, roasted garlic, organic kale, house-made vegan almond ricotta, dried cranberry, sage v

 Lasagna Bolognese

fennel chicken sausage, mushroom, organic spinach, ricotta, basil GF


Grilled Sustainable Salmon*

farro, quinoa, seasonal vegetables, cilantro pumpkin seed pesto

DESSERT (CHOICE OF)

Flourless Chocolate Cake *caramel, almond, vanilla ice cream, cacao nib* v GF

Cookies & Ice Cream *chocolate chip cookies served with vanilla ice cream* v GF

 Squash Pie *graham crust, coconut whipped cream* v GF

 Seasonal Highlight | v Vegan vEG Vegetarian GF Gluten Friendly s Sustainable

*While we offer items prepared gluten free, other items containing gluten are prepared in our kitchen. Some ingredients may not be included in the menu description; please notify your server of any food allergies. *These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

++ tax & gratuity not included

SAN DIEGO
Restaurant
Week

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