

SAN DIEGO RESTAURANT WEEK

SEPTEMBER 26 - OCTOBER 3

THREE COURSES \$60

Optional Wine Pairing \$35 (all wines subject to change)

FIRST COURSE SELECTION

CLAM CHOWDER

manila clams, applewood smoked bacon

MIXED ORGANIC GREENS

golden balsamic vinaigrette

Left Coast Cellars White Pinot Noir, Willamette Valley, OR 2019

ENTRÉE SELECTION

WILD COLUMBIA RIVER KING SALMON

farro risotto with lovage and black garlic

CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN

with herbed couscous

WILD ROSS SEA CHILEAN SEA BASS

cauliflower purée, lemon chutney, hazelnuts, brown butter

+ \$10

FILET MIGNON DOUBLE R RANCH 8 OZ

charcoal grilled

+ \$10

**Adaptation by Plumpjack Cabernet Sauvignon, Napa, California 2017, or
Rombauer Chardonnay, Carneros, California 2020**

DESSERT SELECTION

CARAMEL BREAD PUDDING

with alaea red sea salt

DAILY ICE CREAMS & SORBETS

assorted flavors

Dine in only. Tax and gratuity additional.