

DINNER | SAN DIEGO RESTAURANT WEEK

Three Courses for \$40. Optional Wine Pairing: \$30

FIRST COURSE

LOBSTER BISQUE with Crème Fraîche

RED AND GREEN CAESAR SALAD

Baby Red and Green Romaine, Shaved Parmesan, Croutons, and Housemade Caesar Dressing

FRIED CALAMARI

Served with Romesco Sauce and a Lemon Wedge

CHEESEBOARD vgt | +\$10

Bleu Cheese, Humboldt Fog, Manchego, Fig Jam, Dried and Seasonal Fruit and Nuts, served with Fresh Baguettes and Crackers

SECOND COURSE

GRILLED HANGER STEAK

Spinach, Parmesan, Lemon, and Olive Oil, served with Garlic Parmesan Fries

CAULIFLOWER STEAK v, gf

Romesco Sauce, Chickpea Purée, Asparagus, Baby Zucchini, and Basil Oil

SCAMPI LINGUINI

Shrimp, Clams, Pancetta, Peas, and Lemon Sauce

ROASTED HALIBUT gf

Squash Spaghetti, Fava Bean Purée, and Caper Beurre Blanc

HERB CRUSTED RACK OF LAMB gf

Potato Gratin, Vegetable Medley, Red Wine Demi Glace, Mint Chimichurri

THIRD COURSE

OLIVE OIL CAKE vgt

With Crème Fraîche and Berries

CHOCOLATE TORTELLINI vgt

With Vanilla Bean Ice Cream and Blood Orange-Caramel Sauce

KEY LIME "PIE" vgt, gf

With Carambola

vgt · VEGETARIAN | v · VEGAN | gf · GLUTEN-FREE

Desserts may contain nuts or be produced in a facility that has nuts.
If you have any dietary questions please ask for the Manager.

DESSERTS ARE MADE FRESH DAILY IN HOUSE.