

LUNCH | SAN DIEGO RESTAURANT WEEK

Two Courses for \$20: One Entrée & One Additional Course

STARTERS

POTATO LEEK SOUP gf

with Crispy Leeks and Pancetta Crumbs

LOBSTER BISQUE with Crème Fraîche

RED AND GREEN CAESAR SALAD

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

ENTRÉES

SPRING TART vgt

Whipped Avocado, Asparagus, Peas, Squash, Radishes, in a Pie Crust with Pea Meringue

GRILLED HANGER STEAK

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

PAN SEARED SALMON FILET gf

Lentils, Haricot Verts, Cherry Tomatoes, and Pomegranate Glaze

CAULIFLOWER STEAK v, gf

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

HERB CRUSTED RACK OF LAMB gf

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

DESSERTS

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.