

# AR LO

## SAN DIEGO RESTAURANT WEEK

Wednesday, September 28 - Saturday, October 1, 2022

**PRIX FIXE MENU** \$59 per person (Not including tax and gratuity)

### GARDEN AT THE COAST

CHOICE OF

#### LAMB MEATBALL

*Raz El Hanout Sauce, Gruyère Cheese, Carrot Caper Slaw*

#### PULPO & PASSION

*Spanish Octopus, Coconut Panna Cotta, Espelatte Glaze, Watercress*

#### ARTICHOKE & ARUGULA

*Greek Olive, Sweety Drop Peppers, Toasted Cashew, White Truffle Vinaigrette*

### ENTRÉES

CHOICE OF

#### STEELHEAD SALMON

*Summer Peas, White Chocolate, Honeycomb, Eggplant*

#### SUNCOAST FARMS BROCCOLI

*Organic Farro, Piquillo Pepper, California Almonds, Coachella Dates, Preserved Lemon*

#### BRICK OVEN BOLOGNESE

*Beef, Veal, Pork, Fennel Seed, Rosé Tomato Sauce, Rigatoni, Pecorino, Semolina Crust*

#### WAGYU CULOTTE

*Santa Maria Chimichurri, Grilled Swiss Chard, Yukon Parsnip Gratin*

### DESSERT

CHOICE OF

#### SMOKED DULCE DE LECHE CRÈME BRULEE

*Macerated Berries, Mace Whip Cream*

#### CHEESECAKE SMORES

*Graham Crust, Vanilla Cheesecake, Chocolate Ganache, Toasted Marshmallow*



VEGETARIAN



VEGAN



GLUTEN FREE

ITEMS ON THIS MENU MAY INCLUDE NUTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.