

# DINNER | SAN DIEGO RESTAURANT WEEK

Three Courses for \$40. Optional Wine Pairings: \$27

## FIRST COURSE

**CLAM CHOWDER** with Oyster Crackers

**TERRAZA COBB SALAD** gf

Avocado, Bacon, Bleu Cheese, Chayote Squash, Heirloom Tomatoes, Red Onions, Hard-Boiled Egg and Cilantro Ranch Dressing

**PEAR AND ENDIVE SALAD** vgt, gf

With Red and White Wine Poached Pears, Candied Walnuts, Feta Cheese and Pomegranate Vinaigrette

## SECOND COURSE

**SHORT RIB** gf

With Butternut Squash Purée, Baby Carrots, Snap Peas and Radishes

**SEARED STRIPED BASS** gf

Mushroom Risotto, Roasted Broccoli and Beurre Blanc

**STUFFED PEPPER** v, gf

With Ratatouille, Rice and Heirloom Tomato Sauce

### ADD ON:

**TRUFFLE AND MUSHROOM RISOTTO** vgt | +\$12

## THIRD COURSE

**BRANDIED BAKED FIGS** vgt, gf

Meringue, Honey and Crème Fraîche Ice Cream

**PUMPKIN CRÈME BRÛLÉE** vgt

With a Maple Shortbread Cookie

**WARM CHOCOLATE SKILLET COOKIE** vgt

Dark Chocolate and Salted Caramel Sauce and Vanilla Ice Cream

**DESSERTS ARE MADE FRESH DAILY IN HOUSE.**

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

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

Information subject to change.

**JOIN SAN DIEGO RESTAURANT WEEK IN CROSSING OUT HUNGER**



LEARN MORE AND ENTER TO WIN