

LUNCH | SAN DIEGO RESTAURANT WEEK

Two Courses for \$25: One Entrée & One Additional Course

STARTERS

BUTTERNUT SQUASH SOUP vgt, gf

Crème Fraîche and Toasted Pepita Seeds

RED AND GREEN CAESAR SALAD

Marinated Cherry Tomatoes, Parmesan, Croutons and Housemade Caesar Dressing

QUINOA AND BUTTERNUT SQUASH SALAD v, gf

Spinach, Pecans, Cranberries and Orange Vinaigrette

ENTRÉES

STEAK FRITES

Grilled Hanger Steak with Garlic French Fries and a Béarnaise Sauce

PAN SEARED SALMON gf

Roasted Fingerling Potatoes, Celery Root Slaw, Red Beet Purée and Brown Butter Lemon Vinaigrette

SPINACH RICOTTA RAVIOLI vgt

Heirloom Tomato Sauce, Arugula and Parmesan

ADD ON:

FIG AND PEACH TART | +\$8

Whipped Ricotta and Prosciutto Crisp

VEGAN ENTRÉE OPTION AVAILABLE UPON REQUEST.

DESSERTS

BRANDIED BAKED FIGS vgt, gf

Meringue, Honey and Crème Fraîche Ice Cream

CARAMELIZED APPLE AND CHERRY BREAD PUDDING vgt

With Crème Anglaise

EARL GREY NAPOLEON vgt, contains nuts

Bittersweet Almond Cookie, Earl Grey Whipped Ganache, Orange Marmalade and Grand Marnier 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