



SAN DIEGO RESTAURANT WEEK
THREE-COURSE DINNER

\$50 PER PERSON | SEPTEMBER 25 - OCTOBER 2

FIRST COURSE

CHOICE OF

HEARTS OF ROMAINE

Gorgonzola Vinaigrette, Heirloom Baby Tomato, Prosciutto, Basil

STEAMED LITLLENECK CLAMS

White Wine, Cilantro, Preserved Lemon, Garlic, Butter, Grilled Baguette

SHRIMP CEVICHE

Jalapeño-Lime Marinade, Pineapple, Avocado, Cucumber, Red Onion, Radish, Cherry Tomato

SECOND COURSE

CHOICE OF

PAN-ROASTED DUCK BREAST

Honey-Cider Gastrique, Hasselback Potato, Raw Endive, Apple

GRILLED CHILI-RUBBED SWORDFISH

Avocado, Baby Tomato, Mint Salad, Confit Fingerling Potato

CURRY FRIED TOFU

Pickled Cucumber, Roasted Oyster Mushrooms, Sticky Rice, Nori

DESSERT

CHOICE OF

PANDAN CAKE

Coconut Cream Filling, Tropical Accompaniments

HORCHATA CRÈME BRÛLÉE

Mexican Spiced Rice, Cinnamon Crinkle

NEAPOLITAN CREAM HORNS

Passion Fruit Opalys, Pecan Gianduja, Mint Jivara

Please alert your server to any food allergies before ordering. For parties of 6 or more, a mandatory service charge of 18% will be added to your bill.
WARNING: Consuming raw or undercooked meat, eggs, poultry, seafood, or shellfish may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions.