

HYPER FOCUSED ON  
LOCAL, SEASONAL  
AND ORGANIC FOOD



OUR MENU REFLECTS  
WHAT IS AVAILABLE  
FROM OUR LOCAL FARMS

## SAN DIEGO RESTAURANT WEEK

SERVED FROM SEPTEMBER 25 - OCTOBER 2

PRIX FIXE MENU \$45

### SALADS

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Choice of one

#### SUMMER LETTUCE GREENS

bibb lettuce, piper giardinera, radish, midnight moon goat cheese,  
sherry vinaigrette

#### ROASTED EGGPLANT

dukkah, labneh, olive oil, ciabatta

### ENTRÉES

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Choice of one

#### RIGATONI BOLOGNESE

parmesan two ways, basil

#### CASSOULET

farm egg, chickpeas, quinoa, market vegetables, ricotta

#### MARY'S ORGANIC CHICKEN

tomato & frisee panzanella, olives, muhammara, mint

### DESSERT

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#### CHOCOLATE PB CAKE

honey brittle, banana crème anglaise

RESERVATIONS REQUIRED FOR SAN DIEGO RESTAURANT WEEK  
20% SERVICE CHARGE IS ADDED TO EACH GUEST CHECK.  
SUBSTITUTIONS ARE POLITELY DECLINED