

Provisional

KITCHEN, CAFE & MERCANTILE

SAN DIEGO RESTAURANT WEEK

\$50 per person

FIRST COURSE *choice of one*

Provisional Chop

Arugula, Endive, Calabrese, Garbanzo Beans, Parmesan, Pepperoncini, Shaved Fennel, Pollen Vinaigrette © ①

Veal Meatballs

Wood Fired Veal Meatballs, Pomodoro, Basil, House-Made Grilled Focaccia ①

Meyer Lemon Ricotta

California Honey, Chili Oil, Lemon Oil, Fennel Pollen, Toasted Focaccia ①

SECOND COURSE *choice of one*

Prosciutto Wood-Fired Pizza

Arugula, Balsamic Pearls, Mozzarella ①

Mushroom Bolognese

Linguine, Seasonal Mushroom, Bianco DiNapoli Tomatoes ① ✓

Half Smoked Jidori Chicken

Choice of Sauce
© ①

Local Striped Bass

Fennel Puree, Slivered Almonds, Golden Raisin, Shaved Carrot Salad, Lemon Verbena Vinaigrette ©

Pappardelle Bolognese

Fennel Bolognese, Pork Sausage, Ricotta Salata ①

Dry Aged Prime New York*

Brown Butter Sunchoke Cream, Pickled Mustard Seeds, White Veal Jus, Baby Gem Lettuce © ①
+\$35

THIRD COURSE *choice of one*

Classic Tiramisu

Mascarpone Cream, Vittoria Espresso Savoiardi ① ②

Raspberry Sorbetto

Aerated Fennel Pollen Cream, Raspberry Segments © ①

© Gluten Free ✓ Vegan ② Vegetarian ① Nut Free

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.