

SEASONS

RESTAURANT

SAN DIEGO RESTAURANT WEEK
September 25th - October 2nd

FIRST COURSE choice of one

BEETS AND BERRIES

baby beets | local berries | candied cocoa nibs
goat cheese | torn mint
pairing: rosé, provence, france

SALMON TARTARE*

avocado | cucumber | pine nuts
pairing: chenin blanc viognier, napa valley, california

KALE CAESAR

white anchovy | garlic parmesan
preserved lemon caesar dressing | sourdough crouton
pairing: pinot grigio, friuli, italy

SECOND COURSE choice of one

MARY'S CHICKEN BREAST

ancient grains | charred carrot emulsion | delicata squash
pairing: pinot noir, willamette valley, oregon

SEARED SCOTTISH SALMON*

celeriac puree | haricot verts | caper butter | marcona almonds
pairing: chardonnay, napa valley, california

WILD AND TAMED MUSHROOMS

fennel mostarda | mustard greens | vegan cream
pickled parsnips | calabrian chili oil
pairing: pinot noir, willamette valley, oregon

THIRD COURSE choice of one

CHOCOLATE "NUTELLA" TORTE

chocolate cake | house made nutella | pralined hazelnuts
raspberry jam | red wine stewed plums
pairing: ruby port

APPLE BREAD PUDDING

brioche | housemade vanilla gelato | caramel
pairing: tawny port

\$55 + | optional wine pairing **\$78**

ADDITIONAL OFFERINGS

AUTUMN SOUP 15

butternut squash | root vegetables | coconut milk
curried pepita seeds | pumpkin seed oil

ROMANESCO 12

agrodolce | pine nuts | toasted almonds

 VEGAN  GLUTEN FREE  VEGETARIAN

18% SERVICE CHARGE ADDED TO PARTIES OF 8 OR MORE

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