

# San Diego Restaurant Week

March 26 - April 2 | Three-Course Dinner | \$50 Per Person

## Starter

CHOICE OF

### BABY WEDGE CAESAR SALAD

Anchovy, Confit Tomatoes, Garlic-Rubbed Ciabatta, Shaved Parmesan Reggiano, Classic Dressing

### CLAM CHOWDER

Leeks, Bacon, Cream

## Entrée

CHOICE OF

### CAST IRON DUCK BREAST

Beet Puree, Confit Leeks, Roasted Potatoes, Lentils, Pomegranate Gastrique

### ROASTED PINEAPPLE PULPO A LA PLANCHA

Confit Marble Potatoes, Romesco "Quemada," Roasted Baby Street Corn

### ACHIOTE-MARINATED FLATIRON

Al Pastor-Seasoned Potato Fondant, Chimichurri, Charred Scallion, Chiles Toreados

## Dessert

### CHOCOLATE CRÈME BRÛLÉE

Orange Chantilly, Berries

Dockside  
1953

Please alert your server to any food allergies before ordering. The current sales tax will be added to the price of all food and beverage items served. For parties of 6 or more, a mandatory service charge of 20% (plus current sales tax) 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.