

# LUNCH | SAN DIEGO RESTAURANT WEEK

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Two Courses for \$25: One Entrée + One Additional Course

## STARTERS

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**POTATO CORN CHOWDER** vgt, gf

**SWEET POTATO SALAD** vgt

Arugula, Figs, Lemon Goat Cheese, Pomegranate Seeds and Balsamic Glaze

**APPLE AND QUINOA SALAD** v, gf

Kale, Cranberries, Pecans, Pumpkin Seeds, Roasted Squash and Apple Cider Vinaigrette

## ENTRÉES

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**STEAK FRITES**

Grilled Hanger Steak, Crispy Mushrooms, Green Peppercorn Demi and Garlic French Fries

**PAN SEARED HALIBUT** gf

Carrot Noodles, Fava Bean Purée and Lemon Beurre Blanc

**BUTTERNUT SQUASH RAVIOLI** vgt

Crispy Sage, Brown Butter and Parmesan

**VEGAN ENTRÉE OPTION AVAILABLE UPON REQUEST.**

## DESSERTS

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**CARAMEL APPLE BUTTER CAKE**

Bourbon Whipped Panna Cotta, Brown Butter Apples. Streusel

**FIG AND WAFFLE**

Belgian Waffle, Honey Ice Cream and Caramelized Figs

**SORBET TRIO OF THE DAY** v, gf

Ask your server for Today's Flavors!

**DESSERTS ARE MADE FRESH DAILY IN HOUSE.**

Desserts may contain nuts or be produced in a facility that has nuts.  
If you have any dietary questions please ask for the Manager.

vgt · VEGETARIAN | v · VEGAN | gf · GLUTEN-FREE

Information subject to change.