

# DINNER | SAN DIEGO RESTAURANT WEEK

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Three Courses for \$40. Optional Wine Pairings (2): \$25

## ADD ON

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### ZUCCHINI AND PORTOBELLO MUSHROOM FRIES

with Herb Aioli | +\$8.50

### CHARCUTERIE BOARD (SERVES 2) | +\$10.50

Salami, Prosciutto, Capocollo, Pâté, Dijon Mustard and Cornichons, served with Mini Baguettes

## FIRST COURSE

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### SEAFOOD BISQUE

### BURRATA SALAD

Marinated Cherries, Roasted Peach, Watercress, Prosciutto Crisp, and Mint Vinaigrette

### RED AND GREEN CAESAR SALAD

Baby Red and Green Romaine, Marinated Cherry Tomatoes, Parmesan, Croutons, and Housemade Caesar Dressing

## SECOND COURSE

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### BRAISED SHORT RIB gf

Brussel Sprouts, Hot Honey Blueberries, Sweet Corn Purée and Veal Demi

### STEAK FRITES

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

### BLACK COD BOUILLABAISSE gf

Mussels, Shrimp, Potatoes and Saffron Broth

### WILD MUSHROOM CARBONARA

Linguini, Cherry Tomatoes, Pancetta, Peas, Egg Yolk and Parmesan

**VEGAN ENTRÉE OPTION AVAILABLE UPON REQUEST.**

## THIRD COURSE

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### COFFEE GANACHE TORTE vgt, gf

Flourless Chocolate Cake and White Coffee Ice Cream

### PECAN PRALINE CHEESECAKE vgt

Pears, Graham Cracker Crust and Praline Sauce

### 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.