

HYPER FOCUSED ON  
LOCAL, SEASONAL  
AND ORGANIC FOOD



OUR MENU REFLECTS  
WHAT IS AVAILABLE  
FROM OUR LOCAL FARMS

## SAN DIEGO RESTAURANT WEEK

SERVED FROM SEPTEMBER 24 - OCTOBER 1  
PRIX FIXE MENU \$60

### TO START

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Family Style

**FARMER GREENS**  
marinated stone fruit, goat cheese, walnut dukkah, fig-balsamic dressing

**WHIPPED SMOKED EGGPLANT**  
falafel, zaatar, green chickpeas, goat cheese, naan bread

### ENTRÉES

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Choice of one

**SPAGHETTI & MEATBALL**  
house made spaghetti, marinara, beef meatball

**SINALOA CHICKEN**  
guajillo rub, corn purée, tomatillos, charred avocado, lemon

**\*FRESH CATCH**  
acqua pazza, cherry tomato, shallots, garlic, capers

### SIDES

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Family Style

**ROASTED MUSHROOMS**  
summer squash, parmesan fonduta, chives, onzen egg

**CRISPY SWEET POTATOES**  
green harissa, crème fraiche, cilantro, dates

### DESSERT

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**CHEF'S SELECTION OF SEASONAL DESSERT**

RESERVATIONS REQUIRED FOR SAN DIEGO RESTAURANT WEEK  
20% SERVICE CHARGE IS ADDED TO EACH GUEST CHECK.  
SUBSTITUTIONS ARE POLITELY DECLINED