



KITCHEN, CAFE & MERCANTILE

SAN DIEGO RESTAURANT WEEK

SEPTEMBER 24 – OCTOBER 1

\$50 per person | Beverage Pairings \$22

FIRST COURSE *choice of one*

Meyer Lemon Ricotta

California Honey, Chili Oil, Lemon Oil,
Fennel Pollen, Toasted Focaccia ①

Provisional Chop Salad

Arugula, Endive, Calabrese,
Garbanzo Beans, Parmesan,
Pepperoncini, Shaved Fennel,
Pollen Vinaigrette ③ ①

Summer Salad

A Mano Stracciatella, Heirloom Tomato,
Shaved Beet, Strawberry Vinaigrette,
Pistachio Tuile, Mint ④

Paired with Boen Chardonnay, California

SECOND COURSE *choice of one*

Red Pizza

Roasted Vegetables,
Bianco Dinapoli Tomato Sauce ① ✓

Orange Glazed Cod

Kumquat, Caper, Dill,
Fregola Risotto

Roasted Jidori Chicken Breast

Roasted Corn, Huitlacoche,
Green Strawberry Vinaigrette ③ ①

Pappardelle Bolognese

Fennel Bolognese, Pork Sausage,
Ricotta Salata ①

Ham & Corn Pizza

Parmesan Cream Sauce,
Pickled Onion ①

Espresso Rubbed Wagyu Flat Iron

Grilled Maitake, Brown Sugar Glaze,
Rosemary ①
+\$25

Paired with DAOU Cabernet Sauvignon, Paso Robles, California

THIRD COURSE *choice of one*

Classic Tiramisu

66% Chocolate, Mascarpone Cream,
Vittoria Espresso Savoiard ① ④

Ricotta Souffle Cheesecake

Pistachio Crust, Cherry Compote,
Balsamic Gastrique

Paired with Provisional Signature Espresso Martini

③ Gluten Free ✓ Vegan ④ Vegetarian ① Nut Free

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