

Choose One:

one appetizer, one entrée and one dessert or dessert beverage
or
one glass of wine, one entrée and one dessert or dessert beverage

Wine Choices

Babich Sauvignon Blanc, Rodney Strong Chardonnay, Fallbrook Merlot
Alexander Valley Vineyards Cabernet Sauvignon, Rodney Strong Pinot Noir

1st course choices

Baked Brie

honey, house made granola, grilled baguette veg, gfo

Mediterranean Salad

mixed greens, heirloom grape tomatoes, red onion
persian cucumber, olives, feta, balsamic vinaigrette vo,gf

Pumpkin Raviolis

roasted corn cream, toasted pecans

Soup Of The Day

2nd course choices

Asian Bowl

red cabbage, celery, red bell pepper, red onion, cauliflower, carrot
sweet chile-soy sauce, basmati rice, cilantro, sesame, sambal aioli gf,vo
choice of: tofu chicken salmon

Grandma's Brisket

braised in chili sauce and onion, yukon potato mash, garlic-herb vegetables gf

Roasted Local Fish

herb oil, brown butter quinoa, balsamic syrup gf

Lobster Mac 'n Cheese

maine lobster tail and claw, mini penne pasta, pecorino, brie and fontina cheeses (add 8.00)

dessert

Cast Iron Baked Banana Bread Puddin'

bourbon butterscotch, whipped cream
toasted pecans

Flourless Chocolate Cake

Salt Caramel, whipped cream gf

Seasonal Sorbet

fresh berries gf, v

or

liquid desserts

Espresso Martini

vodka, irish cream, kahlua, espresso

Irish Cream

on the rocks

PLEASE NOTE: since this is a discounted menu, it cannot be combined with any other offer, discount, coupon or promotion.
No San Diego Restaurant Gift Card. You may use a Terra gift card. No substitutions.

* gf = gluten free * gfo – gluten free option * veg = vegetarian * v = vegan