



SAN DIEGO RESTAURANT WEEK

2023
Three-Course Dinner | \$45 per person

FIRST COURSE

choice of:

CALAMARI FRITTI

FARMER'S SALAD

TORTILLA SOUP

SECOND COURSE

choice of:

DUO RAVIOLI

Lobster ravioli+spinach ricotta ravioli+ spinach and lobster sauce

LOCAL SEA BASS

served burn carrots +crab cake + cream poblano sauce

ORGANIC CHICKEN

chicken breast stuffed with spinach+cheese+ham served over aguo e olio spaghetti and lemon caper butter sauce

FILET MIGNON

8 oz prime filet mignon served with masheo potato + wrapped bacon asparagus + bourbon guajillo glaze and topped with fried potato julianas!

THIRD COURSE

choice of:

LEMONCELLO

TIRAMISU

TRES LECHES

SIDES

LOBSTER MAC \$16

BROCCOLINI \$10

BRUSSEL SPROUTS \$9

CORN ESQUITES \$10

ADD HOUSE RED \$ 8.00

ADD HOUSE WHITE \$ 8.00