



# SAN DIEGO RESTAURANT WEEK

2023  
*Three-Course Dinner | \$45 per person*

## FIRST COURSE

*choice of:*

### **TIRADITO DE ATUN**

watermelon radish + shaved cucumbers red onion + limonetta

### **ZUCCHINI BLOSSOMS**

Ricotta and spinach stuffed + mint + lime + tomato bisque

### **PORK BELLY**

Slow braised + onion turn over + potato and leek emulsion + jalisco sauce

### **BLACK GARLIC CAESAR**

Romaine heart + black garlic ceasardressing + pecorino + fried anchovies+ breadcrumbs

## SECOND COURSE

*choice of:*

### **BURRATA RAVIOLI**

Shrimp + bisque + microplaned lime

### **FUSILLONE**

Fennel sausage + heirloom tomato + touch of cream + arugula + herb goat cheese

### **SHORT RIB**

Slow braised + marscapone soft polenta+ roasted baby carrots + broccolini + aju

### **CHICKEN LA PROVENCE**

Portobello brandy cream sauce + herbs la Provence + spinach + garlic confit mashed potatoes

### **SALMON**

pistachio crusted over parmesanno risotto + rosemary emulsion

## THIRD COURSE

*choice of:*

### **BREAD PUDDING OF THE DAY**

### **TIRAMISU**

### **PANNACOTTA**