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SAN DIEGO RESTAURANT WEEK
THREE COURSE DINNER
\$60.00 PER PERSON | MARCH 3-10

FRESH START

PERUVIAN CEVICHE

Sweet Potato, Cara Cara Orange, Parsnip

CHOICE OF MAIN

COLARADO LAMB

Grain Salad, Radish, Feta, Mint
or

GNOCCHI

Creamy Pesto, Asparagus, Snap Peas

SWEET ENDING

STRAWBERRY PANNA COTTA

Strawberry, Kiwi, Vanilla Tuile



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