

# DINNER

# SAN DIEGO RESTAURANT WEEK

Three Courses for \$45: Includes 1 Starter, 1 Entrée and 1 Dessert

## ADD ON

### SHRIMP COCKTAIL | +\$10.75

Baja Shrimp (4), O'Toole's IPA Cocktail Sauce and Grilled Lemon

### CHARCUTERIE BOARD (SERVES 2) | +\$14.75

Salami, Prosciutto, Capocollo, Bleu Cheese, Humboldt Fog, Manchego, Dijon Mustard, Cornichons and Mini Baguettes

## FIRST COURSE

### SEAFOOD BISQUE

#### MOZZARELLA SALAD gf

Buffalo Mozzarella, Shaved Fennel, Local Citrus, Candied Kalamata, Baby Arugula and Honey Vinaigrette

#### RED AND GREEN CAESAR SALAD

Baby Red and Green Romaine, Marinated Cherry Tomatoes, Parmesan, Croutons, and Housemade Caesar Dressing

## SECOND COURSE

#### LAMB RAGOUT gf

Leg of Lamb, Confit Garlic Potato Purée, Asparagus, Green Peas, Pearl Onions and Turnips

#### STEAK FRITES gf

Grass-Fed Hanger Steak (Halal), Crispy Mushrooms, Green Peppercorn Demi and Garlic French Fries

#### DUKKAH CRUSTED MARKET FISH

Cauliflower Purée, Broccolini, Slow-Roasted Tomato and Saffron Sauce

#### SQUID INK PASTA

Mussels, Spicy Tomato, Shaved Parmesan, Basil and Grilled Lemon

**VEGAN ENTRÉE OPTION AVAILABLE UPON REQUEST.**

## THIRD COURSE

#### USD'S 75<sup>TH</sup> ANNIVERSARY: BAKED ALASKA vgt

Vanilla Sponge Cake, Blue Chip Ice Cream, Rum Anglaise

#### PAVLOVA vgt, gf

Lemon Curd, Macerated Berries, Berry Sauce

#### SORBET TRIO OF THE DAY v, gf

Ask your server for Today's Flavors!

**DESSERTS ARE MADE FRESH DAILY IN HOUSE.**

Desserts may contain nuts and are produced in a facility that has nuts.  
If you have any dietary questions please ask for the Manager.

vgt · VEGETARIAN | v · VEGAN | gf · GLUTEN-FREE

Information subject to change.