

LUNCH | SAN DIEGO RESTAURANT WEEK

Three Courses for \$30:
Includes 1 Starter, 1 Entrée and 1 Dessert

STARTERS

MARKET VEGETABLE SOUP v, gf

BEET TARTARE SALAD vgt

Salt Roasted Beets, Arugula, Whipped Goat Cheese,
Lavash and Herb Vinaigrette

GRILLED VEGETABLE SALAD v

Red Wheat Berry, Massaged Kale, Charred Broccolini, Grilled Carrot,
Pickled Red Onions, Candied Pecans and Black Pepper Dressing

ENTRÉES

STEAK FRITES gf

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

SEARED SALMON gf

Spring Pea Sauce, Fingerling Potatoes, Fried Shallots
and Purple Cabbage

GRILLED VEGETABLE RAVIOLI vgt

Creamed Spinach Purée, Roasted Heirloom Cherry Tomatoes,
Marinated Mushrooms and Grilled Artichoke

VEGAN ENTRÉE OPTION AVAILABLE UPON REQUEST.

DESSERTS

SMOKED HONEY CHEESECAKE vgt

Pistachio Crust, Candied Ginger Ice Cream, Honey Comb

TIRAMISU vgt

Lady Fingers, Coffee Liqueur, Mascarpone Mousse

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.