

Choose One:

one appetizer, one entrée and one dessert or dessert beverage
or
one glass of wine, one entrée and one dessert or dessert beverage

Wine Choices

Babich Sauvignon Blanc, Rodney Strong Chardonnay, Fallbrook Merlot
Treana Cabernet Sauvignon, Rodney Strong Pinot Noir

1st course choices

Baked Brie

honey, house made granola, grilled baguette veg, gfo

Mediterranean Salad

mixed greens, heirloom grape tomatoes, red onion
persian cucumber, olives, feta, balsamic vinaigrette vo,gf

Wild Mushroom Crostinis

burrata and truffle honey drizzle veg

Soup Of The Day

2nd course choices

Chicken Katsu

panko crusted and fried chicken breast, coconut basmati rice, kimchee, tonkatsu sauce, cilantro

Red Wine Braised Short Rib

12 hour braise, beef sugo, yukon potato mash, roasted vegetables gf (add 5.00)

Achiote Glazed Local Fish

quinoa tamal, green chile-red pepper salsa gf

Trio of Filet

three filet medallions with gorgonzola, wild mushroom and blue crab with red wine demi glaze and sauteed spinach gf (add 8.00)

dessert

Cast Iron Baked Banana Bread Puddin'

bourbon butterscotch, whipped cream
toasted pecans

Flourless Chocolate Cake

Salt Caramel, whipped cream gf

Seasonal Sorbet

fresh berries gf, v

or

liquid desserts

Espresso Martini

vodka, irish cream, kahlua, espresso

Irish Cream

on the rocks

PLEASE NOTE: since this is a discounted menu, it cannot be combined with any other offer, discount, coupon or promotion.
No San Diego Restaurant Gift Card. You may use a Terra gift card. No substitutions.

* gf = gluten free * gfo – gluten free option * veg = vegetarian * v = vegan