

Dinner

\$49 | SELECT ONE FROM EACH COURSE

BITS & BOBS

“Hot” Scotch Egg

Chorizo, Whipped Honey

Soup Of The Day

Chef’s Seasonally Inspired Offering

Beets & Goat Cheese

Endive, Girl & Dug Herbs, Hazelnuts,
Pomegranate

PLATES

Fish & Chips

Ale Battered Cod Filet, Chips, Smashed
Peas, Pickled Onion, Madras Curry,
Tartar & Malt Vinegar Sauces

Spring Vegetable Bucatini

English Peas, Foraged Mushrooms, Farmers
Market Vegetables

Beef Short Rib

Caramelized Onion Mash, Roasted
Cauliflower and Cheddar, Pickled Walnut

PUDDING

Sticky Toffee & Date Cake

Salted Caramel Ice Cream



**California
English**

BY RICHARD BLAIS

**SAN DIEGO
Restaurant
Week**
MARCH 3 - 10
Presented by California Restaurant Association