

SAN DIEGO

Restaurant Week

MARCH 3 - 10

Presented by California Restaurant Association

Dinner

3 courses \$50

1st course (choice of one)

CHIPOTLE CHICKEN FLATBREAD

smoked chili pesto | shredded pepper jack | pickled
onion | avocado | citrus crema

CAESAR

romaine hearts | garlic croutons
shaved parmesan

WILD MUSHROOM SOUP

crispy pancetta | truffle essence

AHI POKE NACHOS

ginger-soy | onion crisps | avocado
wasabi cream | korean ketchup

Main (choice of one)

LOBSTER FETTUCCINE PASTA

shiitake mushrooms | lemon kabayaki cream

FURIKAKE CRUSTED SALMON gf

forbidden black rice | wilted spinach
sweet ginger wasabi butter

DYNAMITE SHRIMP gf

bamboo jade rice | braised bok choy
sesame miso butter

HONEY MUSTARD GLAZED SHORT RIBS gf

au gratin potatoes | broccolini
herbed natural jus

HALF ROASTED MARY'S CHICKEN

baked mac 'n' cheese | broccolini
thyme jus

DESSERT

NEW YORK CHEESECAKE

chantilly | fresh berries

CHOCOLATE BLACKOUT CAKE

raspberry coulis

HUMPHREYS | SoCAL DINING & MUSIC