

SEASONS

RESTAURANT

STARTER

choice of one

LITTLE GEM CAESAR

baby gem lettuce | fried capers | grated egg yolk
garlic streusel | shaved parmesan | anchovy dressing

RICOTTA CROSTINO

house made ricotta | caramelized agave | rosemary | lemon zest

BEEF SALAD

local beets | whipped goat cheese | marcona almonds
truffle honey | petite basil

ENTREE

choice of one

RIGATONI BOLOGNESE

san marzano tomatoes | torn basil | parmesan

MARY'S CHICKEN BREAST

sweet pea risotto | pea tendrils
carrot ribbons | parmesan

BRANZINO FILET

california olive tapenade | shaved fennel | salsa verde
lemon cheek

STEAK FRITES

flat iron | chimichurri | french fries

DESSERT

choice of one

LEMON TART

lemon custard | toasted meringue | fresh berries

ORANGE RICOTTA DOUGHNUTS

seasonal jam | powdered sugar

55

INCLUDE WINE PAIRINGS

*offer only valid with purchase of san diego restaurant week pre-fix lunch
we kindly decline substitutions.

65

SAN DIEGO
Restaurant
Week 
MARCH 3 - 10 2024 

 VEGETARIAN  VEGAN  LACTOSE FREE  GLUTEN FREE

20% SERVICE CHARGE ADDED TO PARTIES OF 6 OR MORE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness