

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

BEET HUMMUS

toasted pistachio | picked dill | everything seed
crispy chickpeas | flatbread

ENTREE

choice of one

VEGGIE SANDO

grilled portabella | roasted bell pepper | cucumber
arugula | black garli aioli | sourdough bread

CHICKEN SALAD SANDO

green goddess dressing | avocado | roasted tomato
gem lettuce

CUBANO

mojo pork | sliced ham | swiss cheese | mustard + mayo
dill pickles | baguette

SOY GINGER SALMON BOWL

bamboo rice | edamame | coconut cucumber salad
pineapple | miso dressing

DESSERT

choice of one

LEMON TART

lemon custard | toasted meringue | fresh berries

CHOCOLATE CHIP COOKIES

35

INCLUDE A HOUSE MARGARITA OR
GLASS OF HOUSE PINOT NOIR OR CHARDONNAY

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

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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