

DINNER | SAN DIEGO RESTAURANT WEEK

Three Courses for \$45: Includes 1 Starter, 1 Entrée and 1 Dessert

ADD ON

CHARCUTERIE BOARD (SERVES 2) | +\$14.75

Salami, Prosciutto, Capicola, Bleu Cheese, Humboldt Fog, Manchego, Dijon Mustard, Cornichons and Mini Baguettes

COCONUT SHRIMP | +\$12.50

Avocado Mousse and Mango Salsa

FIRST COURSE

SEAFOOD BISQUE

CRAB CAKE SALAD

Crab Cakes, Arugula, Frisee, Avocado, Mango, Chipotle Dressing and Orange Aioli

WHIPPED BURRATA SALAD vgt

Watercress, Figs, Pistachio, Strawberry Honey Dressing and Pomegranate Glaze

SECOND COURSE

SHORT RIB

Sautéed Gnocchi, Green Peas, Leeks, Cherry Tomatoes and Watermelon Radish

STEAK FRITES gf

Grass-Fed Hanger Steak, Crispy Mushrooms, Green Peppercorn Demi and Garlic French Fries

SEARED SALMON

Mushroom Risotto, Sautéed Haricot Verts and Lemon Beurre Blanc

CARBONARA

Linguini, Pancetta, Egg, Pepper Drops and Parmesan Cheese

VEGAN ENTRÉE OPTION AVAILABLE UPON REQUEST.

THIRD COURSE

USD'S 75TH ANNIVERSARY: BAKED ALASKA vgt

Vanilla Sponge Cake, Blue Chip Ice Cream, Rum Anglaise

CHOCOLATE DECADENCE BOMBE vgt, contains nuts

Buttermilk Chocolate Cake, Mocha Almond Fudge Ice Cream and Hot Fudge Sauce

S'MORES vgt

Graham Cracker Cake and Toasted Marshmallow Ice Cream with Meringue

SORBET AND BERRIES OF THE DAY vgt, gf

Ask your server for Today's Flavors!

DESSERTS ARE MADE FRESH DAILY IN HOUSE.

Desserts may contain nuts and are produced in a facility that has nuts.
If you have any dietary questions please ask for the Manager.

vgt · VEGETARIAN | v · VEGAN | gf · GLUTEN-FREE

Information subject to change.