

LUNCH | SAN DIEGO RESTAURANT WEEK

Two Courses for \$30:
Includes Entrée and Choice of Starter or Dessert

STARTERS

PARSNIP SOUP vgt, gf

Basil Oil and Roasted Sunflower Seeds

PEAR AND RADICCHIO SALAD vgt

Radicchio, Watercress, Bleu Cheese, Hazelnut and Pear Dressing

RED AND GREEN CAESAR SALAD

Baby Red and Green Romaine, Marinated Cherry Tomatoes, Parmesan, Croutons, and Housemade Caesar Dressing

BUTTERNUT SQUASH AND BEET SALAD v

Red Quinoa, Avocado, Spinach and Grapefruit Dressing

ENTRÉES

STEAK FRITES gf

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

ROASTED CHICKEN gf

Potato and Parsnip Medley, Citrus Salsa and California Citrus Supreme

LOCAL MARKET FISH gf

Sweet Roasted Eggplant with Figs and Roasted Artichokes

BUTTERNUT SQUASH RAVIOLI vgt

Butternut Squash, Brown Butter, Pepitas and Crispy Sage

EGGPLANT PARMIGIANA v

Eggplant, Tomato Sauce and "Mozzarella"

DESSERTS

USD'S 75TH ANNIVERSARY: BAKED ALASKA vgt

Vanilla Sponge Cake, Blue Chip Ice Cream, Rum Anglaise

FORBIDDEN PANNA COTTA vgt, gf

Puffed Forbidden Rice, Strawberry Consommé with White Chocolate

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 Flavor!

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.