

SAN DIEGO RESTAURANT WEEK

SERVED FROM SEPTEMBER 22 - 29
PRIX FIXE MENU \$65

TO START

Choice of one

BEET SALAD

whipped goat cheese, red mustard frill, pistachio dukkah, saba

BEEF TARTARE

chorizo xo sauce, cured egg yolk, sorrel, lettuce

YELLOWTAIL TATAKI

habanero carrot leche de tigre, charred avocado, morita ash, alliums

ENTRÉES

Choice of one

LAMB LOIN

black shallots, beets, plums, lamb jus

RICOTTA DUMPLINGS

truffle fondue, mushroom ragout, umami bomb

CATCH OF THE DAY

corn velouté, popped sorghum, salsa macha

GRILLED NEW YORK | +25

fermented Calabrian chiles, charred broccolini, herb purée, marinated tomato

DESSERT

Choice of one

BANANA COFFEE

banana mousse, coffee ganache, vanilla cake

CHOCOLATE COCONUT TART

abuelita ganache, salted caramel, coconut crunch

RESERVATIONS REQUIRED FOR SAN DIEGO RESTAURANT WEEK
20% SERVICE CHARGE IS ADDED TO EACH GUEST CHECK.
SUBSTITUTIONS ARE POLITELY DECLINED