



SAN DIEGO
Restaurant
Week
SEPT 22 - 29
Presented by California Restaurant Association

FEATURED



2024

DINNER

THURSDAY - SATURDAY

\$40 PER PERSON

FIRST COURSE

GRILLED CIABATTA WITH FRESH FIG AND RICOTTA, Onion Marmalade, Lemon Zest, Fresh Arugula Peddles, Drizzle of Lavender Honey.

SWEET POTATO SAGE SOUP, Brown Butter apples, Spiced Sour Cream, Toasted Almonds & Chive

CRISPY SMOKED PORK BELLY AND BLUE SALAD, Fresh Pomegranates, Gorgonzola, Fresh Arugula, Balsamic Thyme Vinaigrette

FOREST MUSHROOM PÂTÉ WITH TRUFFLE, Cranberry Cherry Chutney, Cornichons, Black Pepper & Sea Salt Crostini, Fresh Sliced Baguette - Vegan -

MAIN COURSE

CRISPY SKIN THYME CHICKEN BREAST with Parsnip Potato Puree, French Onion Jus, Fried Brussels Sprouts, Confit Tomato's, Garnished with Petite Mustard Frill

WAGYU STEAK FRITES, Grilled Wagyu Sirloin Steak, Herb Pommes Frites, Duo of Bearnaise and Red Wine Jus, Finished with Watercress

AUTUMN CIOPPINO, Slow Stewed Tomatoes and Leeks in White Wine and Garlic, Manila Clams, Mussels, Alaskan Cod, Baja Prawns, and Charred Lemon, served with Grilled French Baguette

RISOTTO WITH ROASTED BUTTERNUT SQUASH, Pureed Spiced Butternut Squash folded into a Creamy Risotto & Grilled Balsamic Glazed Asparagus.
(VEGAN)

SWEET COURSE

KELLY'S KEY LIME PIE with gingersnap graham crust

CHOCOLATE RED VELVET CAKE with cream cheese icing and chopped spiced candied pecans

JOIN US

ALL PRICES DO NOT INCLUDE TAX OR GRATUITY