



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

FEATURED



2024

WEEKDAY
LUNCH

- MENUS -

TO START

\$20 PER PERSON

*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, Blue Cheese Crumbles, Fresh Arugula, Balsamic Vinaigrette*

MAIN MEAL

*AUTUMN SQUASH AND THYME CHICKEN HASH, Brown Sugar Roasted Butternut Squash, Mix Mushrooms,
Charred Kale, Crisp Yukon Potatoes, Poached Eggs, Herb Pan Gravy, Grilled Ciabatta, Fresh Parsley*

*FRENCH DIP TRIO, Half Beef Dip Sandwich, Slow Roasted Ribeye, Crispy Onions, French Roll, Horseradish Sour cream,
Served with Pommes Frites and Mini Salad*

*KALE AND QUINOA SALAD WITH CHICKEN, Fresh Curly Kale, Toasted Pine Nuts,
Red Onion, Cherry Tomato, Shaved Pecorino Cheese, Shallot Vinaigrette*

ALL PRICES DO NOT INCLUDE TAX OR GRATUITY