

# San Diego Restaurant Week

SEPTEMBER 22 - 29 | THREE-COURSE DINNER | \$50 PER PERSON  
OPTIONAL WINE PAIRING +\$20 PER PERSON | OPTIONAL COCKTAIL PAIRING +\$30 PER PERSON

## Starter

CHOICE OF

### WEDGE SALAD

Baby Tomato, Pickled Onion, Bacon, Blue Cheese, House Ranch

### NEW ENGLAND CLAM CHOWDER

Bacon, Clam, Potato, Cream, Thyme

## Entrée

CHOICE OF

### GRILLED SALMON

Heirloom Tomato & Herb Cous Cous, Asparagus, Cashew Tzatziki

### STEAK FRITES

Angus Flat Iron Steak, Herb-Garlic Fries, Peppercorn Sauce

### CRISPY ROAST CHICKEN

Free-Range Chicken Breast, Chile-Basil Vinaigrette, Charred Broccoli, Fingerling Potato, Grilled Lime

### GOLDEN CAULIFLOWER

Corn and Scallion Quinoa Pilaf, Squash, Oyster Mushroom, Cashew Tzatziki, Pomegranate Relish

## Dessert

### CHOCOLATE TEMPTATION

Chocolate Cake with Chocolate and Hazelnut Cream, Hazelnut Crunch and Chocolate Glaze



Please alert your server to any food allergies before ordering. The current sales tax will be added to the price of all food and beverage items served. For parties of 6 or more, a mandatory service charge of 20% (plus current sales tax) will be added to your bill. WARNING: Consuming raw or undercooked meat, eggs, poultry, seafood, or shellfish may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions. Your check includes a 3% kitchen appreciation fee, shared 100% amongst our hardworking kitchen employees allowing them to participate in the success of the restaurant.