

SAN DIEGO RESTAURANT WEEK

Starters choice of**SALMON TARTARE**

persian cucumbers, chives, capers,
avocado mousse, meyer lemon oil, crostini

ROASTED RED BEETS

sherry vinaigrette, hazlenuts, wild arugula,
goat cheese

ORGANIC MIXED GREENS

heirloom tomato, point reyes cheese,
candied almonds, balsamic honey vinaigrette

Mains choice of**MAHI MAHI**

fleur de sel bacon dusted, blue crab,
citrus quinoa, saffron fennel purée

"RFC" RUSTIC FRIED CHICKEN

buttermilk brined chicken, butter biscuits,
creamed corn, house made hot sauce

RIGATONI

house made lamb sausage, garbanzo beans,
goat milk ricotta, mint, calabrian chiles

FILET FRITES +\$10 ENHANCEMENT

6oz, grilled filet mignon, blue cheese butter,
parmesan fries, pickled shallots, garlic aioli

Desserts choice of**PANNA COTTA**

vanilla crème fraiche, blueberry compote,
hazlenut granola, balsamic reduction

DARK CHOCOLATE CRUNCH

burnt marshmallow, graham cracker,
chocolate sauce