



SAN DIEGO RESTAURANT WEEK THREE COURSE DINNER

\$50 PER PERSON | SEPTEMBER 22 - 29

FIRST COURSE

CHOICE OF

HAMACHI CRUDO

White Miso, Micro Cilantro, Jalapeño

MELON SALAD

Heirloom Melon, Pickled Fennel, Prosciutto, Goat Cheese

SLOW-ROASTED PORK BELLY

Fig Agrodolce, Celery Root, Apple

SECOND COURSE

CHOICE OF

BRAISED OSSO BUCO PACCHERI

Butternut Squash, Oyster Mushroom, Gremolata

MISO-MARINATED SALMON

Bok Choy, Crispy Plantain, Curry Cream Sauce

HAWAIIAN-STYLE PAD THAI

Stir-Fried Vegetables, Tofu, Pineapple, Macadamia Nut

THIRD COURSE

CHOICE OF

STONE FRUIT NAPOLEON

White Nectarine, Diplomat Cream, Fondant

PARSNIP-POACHED PEAR CAKE

Almond, White Wine, Green Pear Sherbet

VERBENA FROMAGE BLANC CHEESECAKE

Prickly Pear Coulis, Melon

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.