

SEASONS

RESTAURANT

FIRST COURSE

choice of

CIOPPINO SEA FOOD STEW

*manilla clams | mussels | ling cod | octopus
grilled sourdough & rouille*

CARAMELIZED ONION FLAT BREAD

*roasted cipollini onion | chard | scallion
nigella seeds | chili garlic oil*

SECOND COURSE

choice of

CHICKEN MILANESE TORTA

*oaxaca cheese | salsa roja | avocado crema
pickled onion | cabbage | tomato*

SEARED SEA BASS

*spinach arugula salad | roasted corn | cumin
black bean | toasted almond | avocado vinaigrette*

ROASTED GARLIC & EGGPLANT FILLED CONCHIGLIONI

root vegetable ragout | lemon fennel salad

THIRD COURSE

choice of

MEXICAN CHOCOLATE FLAN

achiote caramel | tamarind tuile

KUMQUAT PAVLOVA

*kumquat curd | roasted pineapple
pomegranate seeds | candied pistachios | kumquats*

**SD Restaurant
Week** 

SEPT 22 - 29 

Presented by California Restaurant Association

pb plant based | *d* dairy free | *v* vegetarian | *gf* gluten free

20% SERVICE CHARGE ADDED TO PARTIES OF 6 OR MORE

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness