

SAN DIEGO

Restaurant Week

JAN 26 - FEB 2

Presented by California Restaurant Association

BRONZE BIRD MENU

\$40 per person plus tax & gratuity

STARTER - CHOICE OF:

Smoked Potato Leek Soup

~ OR ~

Marinated Turnip and Pomegranate Salad

Arugula, Watercress, Toasted Almonds,
Red Onion, Pomegranate Molasses

ENTRÉE - CHOICE OF:

Jidori Chicken Scallopini

Marsala Reduction, Wild Mushrooms, Braised
Tuscan Kale, Smashed Garlic Pee-Wee Potatoes

~ OR ~

Pan Seared Chinook Salmon

Brown Butter Herb Sauce, Green Beans,
Bacon Braised Lentils

DESSERT

Kiwi Mille Feuille

Honey Chantilly, Passionfruit Gelee