

San Diego Restaurant Week

JANUARY 26TH - FEBRUARY 2ND, 2025 | THREE-COURSE DINNER
\$50 PER PERSON | \$30 WINE PAIRING

Starter

CHOICE OF

CRISPY GOAT CHEESE FRITTERS

Local Goat Cheese, Braised Eggplant, Basil Coulis, Pine Nuts
Pairs With: Sonoma Cutrer Chardonnay, Russian River Valley

BIGEYE TUNA TOSTADA

Seared Ahi Tuna, Smoked Trout Cavier, Avocado, Sriracha Aioli, Cucumber, Shallot, Fresh Seaweed
Pairs With: Cakebread Sauvignon Blanc, Napa Valley

Entrée

CHOICE OF

PAN-SEARED PETRALE SOLE

Caper Butter Sauce, Whipped Potatoes, Almond Green Beans
Pairs With: Ernest Chardonnay, Sonoma

APPLE CIDER-BRINED PORK CHOP

Loaded Mashed Potatoes, Charred Broccoli Rabe, Caramelized Shallot, Red Wine Demi-Glace
Pairs With: Niner Estate Pinot Noir, Edna Valley

Dessert

BUTTERSCOTCH PUDDING

Shortbread Cookie
Pairs With: Mer Soleil Chardonnay, Santa Lucia

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.