

SAN DIEGO RESTAURANT WEEK

January 26- February 2

DINNER | 65 PER PERSON

exclusive of tax and gratuity

STARTERS

choice of

SQUASH POTAGE

honeynut squash crisp, medjool date, black truffle, beurre noisette

BABY LETTUCE

bibb lettuce, cucumber, fines herbes dressing

MAINS

choice of

COQ AU VIN

jidori chicken, sagehill carrot, bacon lardon, confit potato

PARISIENNE GNOCCHI

foraged mushroom, english pea, wild ramps

AUBERGINE

eggplant, marinated cherry tomatoes, sumac, olive oil

supplements

FILET DE BOEUF

pommes mousseline, sagehill carrot
garlic parsley, sauce au poivre

+ 35

SOL MEUNIERE

lemon, salted caper, brown butter
bloomsdale spinach

+ 30

DESSERTS

choice of

VACHERIN

calamansi curd, cara
cara, vanilla chantilly

PROFITEROLES

coffee ice cream, candied
almond, chocolate sauce

A 20% service gratuity will be added to parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.p65warnings.ca.gov/restaurant.