

# SAN DIEGO RESTAURANT WEEK



*Dinner* \$65

## FIRST COURSE

CHOICE OF:

### BEET SALAD

Mixed greens, roasted Gold and Red beets, orange segments, goat cheese, candied walnuts

### CAESAR SALAD

Little gem lettuce, garlic herb croutons, house Caesar dressing

### SOUP OF THE DAY

Bowl of our selection of soups made fresh daily

## SECOND COURSE

CHOICE OF:

### AHI TUNA CEVICHE

Fresh ahi tuna, heirloom cherry tomatoes, cucumber, onions, serrano-lime vinaigrette, taro chips

### BUFFALO CAULIFLOWER

Crispy cauliflower florets, mild buffalo sauce, ranch

## THIRD COURSE

CHOICE OF:

### ROASTED PORK BELLY

Achiote-chipotle glaze, roasted pork belly, pickled onions, ninja radish, chile morita aioli

### GAMBAS AL AJILLO

U15 Jumbo shrimp, garlic, red pepper, chili oil, herb butter, Fresno chili butter, chive, toasted sourdough

## FOURTH COURSE

CHOICE OF:

### OAXACAN BRAISED SHORT-RIB

6hr braised boneless short-ribs, Oaxacan mole, butter mashed potatoes, heirloom baby carrots, pickled onions, pepitas, chives

### PAN SEARED SALMON

Atlantic salmon, tri-color quinoa, farro, sweet peppers, pickled onions, pomegranate, lemon grass beurre blanc

### SHROOM + TRUFFLE RISOTTO

Shiitake mushrooms, Hon Shimeji mushrooms, oyster mushrooms, black truffle oil, herb butter

## DESSERT

Chocolate chip brownie with vanilla ice cream