

DINNER | SAN DIEGO RESTAURANT WEEK

Three Courses for \$45:
Includes 1 Starter, 1 Entrée and 1 Dessert

ADD ON

CHARCUTERIE BOARD (SERVES 2) | +\$14.75

Salami, Prosciutto, Capocollo, Bleu Cheese, Humboldt Fog, Manchego, Dijon Mustard, Cornichons and Mini Baguettes

FIRST COURSE

LOBSTER BISQUE (BOWL)

BURRATA SALAD vgt

Shaved Fennel, Figs, Watercress, Macerated Cherries and Orange Vinaigrette

CRAB CAKE SALAD

Crab Cakes, Arugula, Frisee, Avocado, Pomegranate Seeds and Spicy Mango Dressing

SECOND COURSE

LOBSTER RAVIOLI

Lobster Tail and Seafood Cream

LAMB RACK gf

Truffle Potato Gratin, Tomato Provencal, Crispy Onions and Green Peppercorn Demi

STEAK FRITES gf

Grilled Hanger Steak with Garlic French Fries

CARBONARA vgt

Linguini, Pancetta, Egg, Pepper Drops and Parmesan Cheese

VEGAN ENTRÉE OPTION AVAILABLE UPON REQUEST.

THIRD COURSE

CHERRY CHOCOLATE BOMBE gf · vgt

Cherry Cream, Flourless Chocolate Cake and Cherry Chip Ice Cream

SMOKED BUTTERSCOTCH CRÉMEUX vgt

Phyllo, Toasted Almond Ice Cream and Orange Segments

CARROT CAKE v

Vegan Cream Cheese Frosting, Candied Pecans and Carrot Chip

SORBET AND BERRIES OF THE DAY vgt, gf

Ask your server for Today's Flavor!

DESSERTS ARE MADE FRESH DAILY IN HOUSE.

Desserts may contain nuts and are produced in a facility that has nuts.
If you have any dietary questions please ask for the Manager.

vgt · VEGETARIAN | v · VEGAN | gf · GLUTEN-FREE

Information subject to change.