

SAN DIEGO RESTAURANT WEEK

SERVED FROM JANUARY 26 - FEBRUARY 2
PRIX FIXE MENU \$65

TO START

Choice of one

SALANOVA GREENS (GF)

roasted apple vinaigrette, apples, pine nuts, goat cheese

TRUE STORY PROSCIUTTO (GF,NF)

stracciatella cheese, figs, ground cherries, fig vin cotto

BRANDT BEEF TARTARE (DF)

xo chorizo sauce, lemon, egg yolk, grilled bread

ENTRÉES

Choice of one

THREE CHEESE RAVIOLI (NF)

fonduta, confit cherry tomatoes, crumbled goat cheese, basil sprouts

GRILLED PRIME FLAT IRON STEAK (GF,DF)

charred broccoli & caulilini, Calabrian chile vinaigrette, sesame seeds

SEA OF CORTEZ HALIBUT (DF)

spicy romesco, shaved fennel, cara oranges, new potatoes

DESSERT TRIO

BLOOD ORANGE PAVLOVA

blood orange curd, whip cream, blood orange segment

HAZELNUT COFFEE CHERRY SHOT

coffee pastry cream, hazelnut financier, hazelnut crumble

CHOCOLATE RASPBERRY CAKE

chocolate mousse, raspberry gelée, fleur del sel ganache

RESERVATIONS REQUIRED FOR SAN DIEGO RESTAURANT WEEK
20% SERVICE CHARGE IS ADDED TO EACH GUEST CHECK.
SUBSTITUTIONS ARE POLITELY DECLINED