

SAN DIEGO RESTAURANT WEEK 3 COURSE DINNER \$60

Beginning

BUTTERNUT SQUASH SOUP

sage dust | pepitas | spiced crema

SoCAL BRUSSELS SPROUTS gf

cotija cheese | pepitas | chipotle agave syrup habanero
sausage

“DA WEDGE” SALAD gf

baby iceberg | heirloom tomatoes | toasted walnuts
bacon crumbles | crisped onions
blue cheese crumbles | pt. reyes blue cheese dressing

CAESAR

romaine hearts | garlic croutons
shaved parmesan

AHI POKE NACHOS

ginger-soy | onion crisps | avocado
wasabi cream | korean ketchup

Feature

FURIKAKE CRUSTED SALMON gf

forbidden black rice | wilted spinach
sweet ginger | wasabi butter

PARMESAN PORCINI CRUSTED SHRIMP

prosciutto | baby spinach | pappardelle | lemon herb fondue

MACADAMIA CRUSTED HALIBUT

saffron scented basmati rice
orange-mirin beurre blanc | citrus supremes

HALF ROASTED MARY'S CHICKEN

baked mac 'n' cheese | broccolini | thyme jus

HONEY MUSTARD GLAZED SHORT RIBS gf

au gratin potatoes | broccolini
herbed natural jus

WILD MUSHROOM RISOTTO gf

asparagus | wilted greens
sun dried tomato compote

Finale

DULCE DE LECHE CRÈME BRÛLÉE

House made | seasonal berries

CARROT CAKE

coconut | pineapple | vanilla | cream cheese frosting |
toasted pecans

EXECUTIVE CHEF PERCY OANI
CHEF DE CUISINE BLAINE VILLASIN