



SAN DIEGO RESTAURANT WEEK
THREE COURSE DINNER

\$50 PER PERSON | JAN 26 - FEB 2

APPETIZERS

CHOICE OF

STEELHEAD TOSTADA

Plum Sriracha, Quick-Pickled Fresnos, Cilantro

WINTER SALAD

Mixed Greens, Roasted Heirloom Carrots, Toasted Hazelnuts, Herbed Goat Cheese, Raspberries, Maple-Mustard Vinaigrette

ENTRÉES

CHOICE OF

CHILI-RUBBED FLAT IRON STEAK

Potato-Sesame Croquette, Miso-Glazed Baby Vegetables

MISO SALMON

Bok Choy, Crispy Plantain, Curry Cream Sauce

TERIYAKI CHICKEN

Sticky Rice, Napa Cabbage Slaw, Fresh Plum Sauce

HAWAIIAN-STYLE PAD THAI

Stir-Fried Vegetables, Tofu, Pineapple, Chili, Macadamia Nuts, Cilantro, Soy Sauce

DESSERT

BLOOD ORANGE-CHOCOLATE POT DE CRÈME

Hazelnut Shortbread Cookie, Whipped Honey Mascarpone