

EAT
LAUGH
SHARE

RESTAURANT WEEK

JANUARY 26 - FEBRUARY 2

san diego



DINNER

\$50 per person
excluding tax & gratuity

BEGINNINGS choice of:

honeycrisp salad artisanal mixed greens, dried cranberry, honeycrisp apples, point reves bleu cheese, apple cider vinaigrette gf*, v*

slow cooked beef & barley soup carrots, onion, celery, tender steak trimmings, potatoes, toasted barley, slider onions gf

tamarind glazed pork belly nuoc chom dressing, asian slaw, pickled fresno chili, chicharron gf

marinated beef satay sweet chili filet pieces, thai peanut sauce, rice noodle

ENTRÉES choice of:

misoyaki glazed cod crisp rice cake, bok choy, shitake & beech mushrooms, lotus root, house dashi broth

mary's rotisserie ½ chicken aged cheddar grits, broccolini, chicken demi glace gf

marinated skirt steak yucca fries, vine roasted tomato, herb chimichurri

red wine braised short rib pomme purée, glazed baby carrots, chasseur jus gf

UPGRADE YOUR ENTRÉE

+\$10 choice of:

herb crusted lamb chops potato confit, vine roasted tomato, caramelized cipolini onions, cool mint yogurt

6oz filet mignon pomme purée, vine roasted tomato, hotel butter, crispy shallot

pan seared diver scallops aged cheddar grits, pork lardon, marinated tomatoes, parmesan tuile

+\$20 choice of:

lobster thermador ½ local lobster, charred asparagus, potato confit, chasseur jus

surf n' turf petite filet, lobster tail, pomme purée, vine roasted tomato

SWEET ENDINGS choice of:

gluten free chocolate cake mascarpone chantilly crème, strawberry coulis, mint crystals, chocolate curls

warm butterscotch bread pudding crème anglaise, bourbon caramel, spiced crumb, vanilla bean gelato

passion fruit cheesecake sugar cookie crumble, mascarpone chantilly crème

gf = gluten free v = vegetarian gf*, v* = can be prepared gluten free or vegetarian upon request
This discounted menu cannot be combined with any other coupon or discount.

333 N. PACIFIC ST • OCEANSIDE