

# dinner

## starters

### PARKER HOUSE LOAVES 8

La Jolla sea salt / honey butter

### ½ DZ OYSTERS 24

kumiai oysters / jalapeno herb mignonette / cucumber lime granita

### ROASTED BABY BEETS 18

herb ricotta / candied almond / citrus / watercress

### YELLOWTAIL CRUDO 25

passion fruit / cucumber / avocado / radish / crispy sweet potato

### BURRATA + WILD ARUGULA 20

local stone fruit / candied sesame seeds / pomegranate balsamic vinaigrette

### BLUE CRAB CAKE 28

trout roe / green blueberry capers / whole grain mustard

### SPICY CHORIZO & MANILA CLAMS 28

white wine tomato broth / garlic / sundried tomato tapenade crostini

### GRILLED OCTOPUS 27

sikil-pak / tomato / green garlic / radish

## entrées

### SD DAILY MARKET CATCH 47

Inspired by our fisherman / blistered shishito pepper / pickled ginger / Chinese long beans

### PAPPARDELLE 29

chardonnay saffron braised heirloom tomatoes / basil / sea beans / ricotta salata

### DAY BOAT SCALLOPS 44

corn polenta / marigold butter / midnight moon

### WILD KOA KING SALMON 45

grilled jumbo asparagus / fava bean nage / cauliflower mousseline

### HALF CHICKEN 41

king trumpet mushrooms / crispy brussels sprouts / potato puree

### HALF GRILLED SNAPPER 52

aji amarillo / La Jolla nicoise / perslane

### KUROBUTA PORK CHOP 47

miso-squash puree / grilled swiss chard / Asian pear / walnut crumble

### PRIME NY STRIP STEAK 75

spiced honey glazed carrots / steak sauce

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness.

Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

For guests with food allergies, please inform your server before placing your order.

SEA & SKY  
COASTAL CUISINE