



San Diego Restaurant Week – Dinner Menu

\$40 per person plus tax and gratuity



COURSE ONE

choice of:

Wild Mushroom Velouté

Garlic Croutons, Truffle Crème Fraiche, Micro Chives

Hamachi and Blue Shrimp Ceviche

Coconut Citrus Leche de Tigre, Azul Tortilla Crisp

COURSE TWO

choice of:

Coffee Rubbed Flat Iron

Sweet Potato Gratin, Garlic Haricot Verts, Cowboy Butter, Parsnip Chip

Herb Crusted Pork Tenderloin

Epazote Risotto, Mezcal Glazed Carrots, Hibiscus Demi-Glace

COURSE THREE

Pear Custard Tart

Cardamom Cream, Candied Pecans with Orange Blossom Reduction