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# SAN DIEGO RESTAURANT WEEK THREE-COURSE DINNER

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\$50 PER PERSON | SEPTEMBER 14 - 21

## APPETIZERS

### CHOICE OF

#### ROASTED SQUASH SOUP

Tahitian Squash, Curry Butter Croutons, Miso-Oyster Mushrooms, Crème Fraîche

#### BEET CARPACCIO

Red and Golden Beets, Fromage Blanc Espuma, Citrus, Candied Pistachio, Puffed Quinoa, Frisée

#### MAPLE BOURBON PORK BELLY

Roasted Apple Compote, Toasted Hazelnuts, Herbs

## ENTRÉES

### CHOICE OF

#### FLAT IRON STEAK

Smoked Potato Purée, Grilled Broccolini, Charred Onion & Roasted Sweet Pepper Succotash, Espelette Demi

#### SUSTAINABLE SALMON

Roasted Harvest Vegetables, Potato-Leek Purée, Salsa Verde

#### CATALINA SEA BASS

Crispy Skin Sea Bass, Saffron Risotto, Smoked Tomato Velouté, Oven-Dried Heirloom Tomatoes, Pickled Shallots

#### DAAL RAGU

Lentils, Sweet Potatoes, Tomato, Hen-of-the-Woods Mushroom, Capellini

## DESSERT

### CHEF'S CHOICE

Please alert your server to any food allergies before ordering. The current sales tax will be added to the price of all food and beverage items served. For parties of 6 or more, a mandatory service charge of 20% (plus current sales tax) will be added to your bill. **WARNING:** Consuming raw or undercooked meat, eggs, poultry, seafood, or shellfish may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions. Your check includes a 3% kitchen appreciation fee, shared 100% amongst our hardworking kitchen employees allowing them to participate in the success of the restaurant.