

SAN DIEGO
**Restaurant
Week**
SEPT 14 - 21
Presented by California Restaurant Association

DINNER

PRIX FIXE 55++ per person

FIRST COURSE

choice of

CORN RISOTTO *gf*

pepita | cilantro | gremolata

GRILLED SQUID *gf df*

*fingerling potato | confit tomato
chipotle aioli*

BEEF TERRINE

*smoked mushroom vin | pickled mushroom
crispy onion*

SECOND COURSE

choice of

EGGPLANT MILANESE

*mixed mushrooms | roasted garlic pan sauce
herb salad*

PAN SEARED HANGER *gf*

*caramelized onion bearnaise | confit potato
roasted tomato*

GRILLED SHRIMP *gf*

*tomatillo pico | spiced beets | nopales & onions
side tortilla*

THIRD COURSE

choice of

ABUELITA FRIED DOUGHNUTS

cinnamon creme | warmed chocolate ganache

SAFFRON PANNA COTTA

passion fruit | vanilla coulis

pb plant based | *d* dairy free | *v* vegetarian | *gf* gluten free

PRICE EXCLUDES TAX AND GRATUITY

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness