

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

LUNCH

PRIX FIXE 35++ per person

FIRST COURSE

choice of

KALE SALAD *gf/pb*
candied walnut | apple | gorgonzola
meyer lemon vin

TEMPURA VEGETABLES *pb*
marinated cucumber | edamame | cashews
sesame emulsion

CHORIZO SALMON CAKE *df*
remoulade | frisee herb salad
avocado spheres

SECOND COURSE

choice of

**TOGARASHI CRUSTED
SNAPPER** *gf/df*
sautéed bok choy | pickled radish
eggplant hummus

CHICKEN SHAWARMA *gf*
charred zucchini puree | carrot ribbons
herb relish

FRIED CAULIFLOWER STEAK *gf/v*
feta sauce | pickled onion
marinated chickpeas

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