

EAT
LAUGH
SHARE

RESTAURANT WEEK



SEPTEMBER 14-21



san diego



DINNER

\$55 per person

excluding tax, gratuity & supplemental fee

Closed Mondays

COCKTAIL

choice of:

glass of wine silvergate chardonnay or silvergate cabernet

prado sangria red wine, fruit liqueurs, fresh fruit

prado margarita real del valle tequila, lime, agave

sparkling lemonades strawberry, pink guava, raspberry, or passion fruit

STARTERS

choice of:

chef's soup please ask server

baby beet salad red and gold baby beets, shaved fennel, frisée, sonoma goat cheese, truffle vinaigrette gf, v

farmer's mixed greens mixed berries, point reyes toma cheese, toasted almond, caramel cider vinaigrette gf, v

ENTRÉES

choice of:

pan seared verlasso salmon red beet ginger mashed potatoes, baby watercress, basil pistou gf

red wine short ribs roasted garlic mashed potatoes, roasted baby carrots & parsnips, bordelaise, bone marrow gremolata gf

mushroom risotto white truffle mascarpone, baby arugula, red onion, parmesan reggiano gf, v

UPGRADE YOUR ENTRÉE **+\$10**

choice of:

"chef's cut" steak broccolini, piquillo romesco, roasted garlic mashed potatoes, peppercorn cream sauce gf

mustard crusted pork chop mashed potato, pickled red onion, watercress, mustard sauce

pan roasted sea bass corn, pancetta, asparagus, spinach, shaved fennel, preserved lemon, white truffle corn purée gf

gf = gluten free v = vegetarian

This discounted menu cannot be combined with any other coupon or discount.

A 5% supplemental fee will be added to all Guest checks to help offset rising costs. You may request to have this removed should you choose.