

EAT
LAUGH
SHARE

RESTAURANT WEEK



SEPTEMBER 14-21



san diego

Vintana

WINE + DINE

DINNER

\$60 per person

excluding tax, gratuity & supplemental fee

Closed on Mondays

STARTERS

choice of:

tomato bisque basil gremolata + garlic croutons gf*, v

farmer's salad mixed greens + strawberries + radish + grilled corn + roasted beets + candied pecans + ricotta + garlic croutons + green goddess vinaigrette gf*, v

roasted pumpkin hummus candied pepitas + spiced labneh + housemade flatbread gf*

CHEERS!

substitute your starter with a cocktail

black rose tito's handmade vodka + licor 43 + fresh lime + fresh blackberries + rosemary

coconut margarita lunazul reposado + fresh lime + coconut cream + toasted coconut flakes

ENTREE

choice of:

butternut squash risotto mushroom medley + pecan crumble + rosemary + sage brown butter v

mary's roasted chicken breast garlic parmesan mashed potato + mushroom cream sauce + herb & lemon pesto

slow braised short rib parmesan mashed potato + roasted carrots + turnips + black garlic + cippolini onion + bordelaise gf

UPGRADE YOUR ENTRÉE +\$15

choice of:

coconut & macadamia crusted seabass wild rice + haricots verts + pineapple salsa + ginger lime beurre blanc gf*

6 oz filet mignon garlic parmesan mashed potato + bacon jam + bordelaise gf

DESSERT

choice of:

apple pie nut streusel + caramel v

coconut & pineapple trifle coconut cake + mousse + pineapple compote + coconut crumble + salted caramel v

ube cheesecake mousse + mango compote + pinipig crumble + mango crème anglaise v

sorbet housemade sorbet gf*, v

gf = gluten free v = vegetarian gf* = can be prepared gluten free upon request

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.