

FEATURED



FALL RESTAURANT WEEK 2025

SAN DIEGO
**Restaurant
Week**

September
14th - 21st

FRIDAY & SATURDAY

- DINNER - Choose One From Each Category

\$ 48.95 Plus Tax - Gratuity Not Included -

TO START

FRESH WATERMELON FETA SALAD,
Wild Arugula, Heirloom Tomato Vinaigrette, Basil, Mint, Herb Olive Oil, Aged Balsamic Drizzle.

SPICED CORN SAGE VELOUTÉ
with Crispy Jamon, Red Hatch Chile, Chive, Fresh Grilled Sourdough.

BUTTERNUT SQUASH ARANCINI,
Watercress Aioli, Piquillo Pepper and Shallot Relish.

MAIN MEAL

BRAISED BEEF SHORT RIBS AND BORDELAISE SAUCE,
Parsnip Potato Puree, Thyme Roasted Farmers Carrots, Crisp Tobacco Onions.

MANILA CLAMS AND SMOKED COD,
Fresh Steamed Manila Clams with House Smoked Cod, Whole Grain Mustard,
French Sauvignon Blanc, Garlic, Fresh Herbs, Toasted Baguette.

HOUSE SMOKED PORK BELLY BAHN MI,
Toasted French Roll, Pickled Vegetables, Pate, Fresh Cilantro Jalapeno, Soy Glaze,
Served with House Green Salad.

MADEIRA FOREST MUSHROOM FETTUCCINE, Garlic, Confit Cherry Tomatoes,
Fresh Herbs, Grated Parmesan, Petite Greens Tossed in Balsamic, Olive oil and Sea Salt.

SOMETHING SWEET

Basque Vanilla Bean Cheese Cake with End of Summer Fresh Berries

Spiced Milk Chocolate Pot De Crème with Shortbread Cookie