

DINNER

SAN DIEGO RESTAURANT WEEK

Three Courses for \$45:
Includes 1 Starter, 1 Entrée and 1 Dessert

ADD ON

CHARCUTERIE BOARD (SERVES 2) | +\$15.50
Salami, Prosciutto, Capicola, Bleu Cheese, Humboldt Fog, Manchego,
Dijon Mustard, Cornichons and Mini Baguettes

FIRST COURSE

LOBSTER BISQUE

PEAR AND ENDIVE SALAD gf
Poached Pears, Endives, Frisée, Candied Walnuts, Blue Cheese,
Pomegranate Glaze

BURRATA SALAD vgt
Heirloom Tomatoes, Macerated Strawberries, Radicchio, Arugula,
Toasted Brioche, Balsamic Reduction

PROSCIUTTO WRAPPED ASPARAGUS gf
Fennel, Tender Greens, Orange Segments, Humboldt Fog Goat
Cheese, Lemon Caper Vinaigrette

SECOND COURSE

STEAK FRITES gf
Grilled Hanger Steak with Truffle French Fries

SHORT RIB gf
Parsnip Puree, Brussels Sprout, Caramelized Carrot, Veal Demi,
Pomegranate Seeds

SEARED AHI TUNA
Papaya Mousse, Fingerling Potatoes, Veggie Medley, Toasted
Sesame Sauce

SEAFOOD COUSCOUS
Shrimp, Scallops, Asparagus, Bouillabaisse Sauce, Eggplant Chips

VEGAN ENTRÉE OPTION AVAILABLE UPON REQUEST.

THIRD COURSE

ROASTED APPLE vgt
Cornbread Crumb, Mascarpone Cream, White Chocolate Ice
Cream

OLIVE OIL CAKE v
Blackberries, Chocolate “Ice Cream”, Warm Salted Caramel

SMOKED CHOCOLATE PISTACHIO contains nuts, vgt
Milk Chocolate Marquise, Pistachio Ice Cream, Pistachio Brittle

DESSERTS ARE MADE FRESH DAILY, IN-HOUSE.

Desserts may contain nuts and are produced in a facility that has nuts.
If you have any dietary questions please ask for the Manager.

vgt · **VEGETARIAN** | v · **VEGAN** | gf · **GLUTEN-FREE**

Information subject to change.