

LUNCH | SAN DIEGO RESTAURANT WEEK

Two Courses for \$30: Includes Entrée,
Choice of Starter or Dessert, and a Soft Drink

STARTERS

BUTTERNUT SQUASH vgt

Served with Crème Fraîche, Pepitas

CAESAR SALAD

Artisan Romaine, Marinated Cherry Tomatoes, Parmesan,
Croutons, and Housemade Caesar Dressing

FIG SALAD

Compressed Rosemary Cantaloupe, Honey Kefir Cheese,
Frisée, Arugula, Prosciutto, Orange Dressing

ENTRÉES

STEAK FRITES gf

Grilled Hanger Steak With Truffle French Fries

ROASTED CHICKEN gf

Pomme Puree, Garlic Green Bean, Papaya Chutney

ROASTED SALMON

Poblano Spaghetti, Oyster Mushroom, Heirloom Cherry
Tomatoes

BROWN BUTTER SQUASH BUCATINI

Butternut Squash, Pancetta, Crispy Sage

DESSERTS

LEMON DELIGHT vgt

Lemon Posset, Whipped Ricotta, Fig

BURNT HONEY CREME BRULEE vgt, gf

Orange Segments, Crushed Caramel Sugar, Chamomile
Ice Cream

OLIVE OIL CAKE v

Blackberries, Chocolate “Ice Cream”, Coconut, and Warm
Salted Caramel

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.