

sd restaurant week dinner



55 PER PERSON

starter

(choice of)

ROASTED BABY BEETS

herb ricotta / candied almond / citrus / watercress

CEASAR SALAD

baby romaine lettuce / parmesan / garlic croutons / avocado caesar dressing

entrées

(choice of)

PAPPARDELLE PASTA

chardonnay saffron braised heirloom tomatoes / basil / sea beans / ricotta salata

WILD KOA KING SALMON

grilled jumbo asparagus / fava bean nage / cauliflower mousseline

HALF CHICKEN

king trumpet mushrooms / crispy brussels sprouts / potato puree

dessert

(choice of)

CHOCOLATE CAKE

chocolate mousse / chocolate glaze / chocolate crumble

VANILLA CHEESECAKE

graham cracker crust / vanilla mousse

****please note this menu cannot be modified****

A 4% Surcharge will be added to each bill to help cover increasing operations and labor costs.

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. For guests with food allergies, please inform your server before placing your order.

SEA & SKY
COASTAL CUISINE