
*Please, no substitutions. A la carte dishes from our regular menu are available to add.

RESTAURANT WEEK - \$69/PP

DINNER ROLLS \$5

TO START (choose one)

LOCAL YELLOWFIN TUNA

poke and spicy tuna, avocado, mango, cucumber, spicy mayo, sushi rice, taro chips GF

HEIRLOOM TOMATO SALAD

garlic oil balsamic, garlic confit puree, radish, pickled allium, basil GF

STONE FRUITS AND BUFFALO MOZZARELLA

farmer's market peaches, cherries, prosciutto, champagne vinaigrette, mint oil GF

MUSSELS ESCABECHE

confit garlic and tomato, basil, toasted focaccia

STEAK TARTARE

black garlic aioli, house made chicharrone GF

ENTREE (choose one)

BEET "FILET"

roasted and grilled beet, vegan bordelaise, celery root puree, curry cauliflower, broccolini, sumac carrots GF V

AUSTRALIAN WINTER TRUFFLE PASTA +\$10

housemade pasta shells, mornay, gruyere, chive

COCONUT MILK POACHED FRESH CATCH

tom yum broth, tomato, mushroom, chili oil, coriander GF

GRILLED HALF CHICKEN

vaquero beans, poblano pepper, corn GF

CENTER CUT FILET +\$10

yukon mashed potato, asparagus, morel mushroom, sauce au poivre GF

DESSERT (choose one)

GUAVA PANNA COTTA | passion fruit orange gel, mango compote, coconut chantilly cream

VANILLA BASQUE CHEESE CAKE | salted caramel, whipped crème fraîche GF

VALRHONA CHOCOLATE PAVE

EXECUTIVE CHEF MICHAEL MORITZ

*Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs, or unpasteurized dairy may increase your risk of foodborne illness.

A 4% surcharge will be added to guest checks to assist in the fluctuating cost of doing business in San Diego, including ensuring benefits for all of our valued full-time team members. We would be happy to remove this surcharge if you wish.

RESTAURANT WEEK