
RESTAURANT WEEK PRIX FIXE \$69++/person

HOUSEMADE ROSEMARY SEA SALT ROLLS (2)
seasonal compound butter | +\$5

STARTERS (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, V

STONE FRUITS AND BUFFALO MOZZARELLA

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

MUSSELS ESCABECHE

confit garlic and tomato, basil, toasted sourdough

STEAK TARTARE

black garlic aioli, house made chicharrone GF

ENTREES (choose one)

AUSTRALIAN WINTER TRUFFLE PASTA

housemade pasta shells, mornay, gruyere, chive | +\$10

BEET "FILET"

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

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

sliced beef tenderloin, yukon mashed potato, asparagus, morel mushroom, sauce au poivre GF | +\$10

DESSERT (choose one)

P.O.G PANNA COTTA

guava panna cotta, passion fruit orange gel, mango compote, coconut chantilly cream GF

VANILLA BEAN BASQUE CHEESECAKE

caramel, whipped crème fraîche GF

TRANCHE AU CHOCOLATE GF

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.

DINE