

LIVE ENTERTAINMENT
7 NIGHTS A WEEK



SAN DIEGO
Restaurant Week
JAN 25 - FEB 1

\$54 PER PERSON

ANTIPASTI

CHOOSE ONE

POMEGRANATE SALAD

Spring Mix, Sundried Cranberries, Burrata Cheese
Walnut, Champagne Vinaigrette

TRUFFLE MUSHROOM RISOTTO

Arborio Rice, Cream, Harvest Mushrooms, Sweet Peas, Parmesan

BRAISED MEATBALLS

Homemade Wagyu Meatballs, Polenta, Pomodoro

PROSCIUTTO WRAPPED MOZZARELLA

Prosciutto di Parma, Fiore di Latte, Basil, Balsamic Reduction

CAPRESE

Fior di Latte, Heirloom Tomatoes, Watermelon Radish, Pesto
Balsamic Reduction, EVOO

SECONDI

CHOOSE ONE

FREE-RANGE AUSTRALIAN LAMB CHOPS

Brown Rice, Braised Baby Carrots, Veal Demi-Glace

PRIME FILET MIGNON +\$9 | Maine Lobster Tail +\$22

Prime Filet Mignon, Mascarpone Whipped Potatoes
Fall Vegetables, Demi-Glace

BRAISED SHORT RIB PAPPARDELLE

Cabernet Braised Beef Short Rib, Baby Spinach

GNOCCHI CON PISTACCHIO E RICOTTA

Potato Dumplings, Pistachio Pesto, Ricotta, Sundried Tomato

SAFFRON LOBSTER RAVIOLI

Squid Ink Lobster Ravioli, Asparagus, Lobster Cream Sauce

SALMON FLORENTINE

Baked Chilean Salmon, Spinach, Quinoa, Lemon Beurre Blanc

DOLCE

CHOOSE ONE

TIRAMISU

Layered Vanilla Cake, Mascarpone Mousse
Espresso, Vanilla Chantilly

WHITE CHOCOLATE STRAWBERRY SHORTCAKE

Vanilla Sponge Cake, Mascarpone Cream, Whipped Cream
Strawberry Compote