



SAN DIEGO RESTAURANT WEEK THREE-COURSE DINNER

\$50 PER PERSON | SEPTEMBER 14 - 21

APPETIZERS

CHOICE OF

ROASTED SQUASH SOUP

tahitian squash, sourdough crisp, coconut cream, scallion oil

HARVEST SALAD

crisp apples, sweet potato & brussels sprouts, pomegranate,
garbanzo beans, cranberries, pepitas, baby kale, maple-Dijon vinaigrette,
spiced Greek yogurt

ENTRÉES

CHOICE OF

FLAT IRON STEAK

smoked potato purée, grilled broccolini, espelette demi

FAROE ISLAND SALMON

harvest vegetables, potato-leek purée, salsa verde

CATALINA SEA BASS

crispy skin, saffron risotto, smoked tomato velouté, oven-dried heirloom tomatoes, pickled shallots

WILD MUSHROOM PAPPARDELLE

mushroom pomodoro ragu, parmesan, basil

DESSERT

MISO BUTTERSCOTCH CRÈME BRÛLÉE

crisp sugar top with fresh fruit

Please alert your server to any food allergies before ordering. The current sales tax will be added to the price of all food and beverage items served. For parties of 6 or more, a mandatory service charge of 20% (plus current sales tax) will be added to your bill. **WARNING:** Consuming raw or undercooked meat, eggs, poultry, seafood, or shellfish may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions. Your check includes a 3% kitchen appreciation fee, shared 100% amongst our hardworking kitchen employees allowing them to participate in the success of the restaurant.