

SAN DIEGO RESTAURANT WEEK \$39

Starters choice of

TOMATO BURRATA

cherry heirloom tomato, tomato tapenade, white balsamic glaze, micro basil, grilled sourdough

MINI MARYLAND STYLE CRAB CAKES

seared jumbo lump crab, jalapeño, tartar sauce, herb salad with citrus vinaigrette

BABY GEM CAESAR

pecorino, sourdough housemade croutons, classic caesar dressing

Mains choice of

CHICKEN POT PIE

english peas, yukon gold potatoes, thyme velouté, topped with buttermilk biscuits, served with artisan green salad & citrus vinaigrette

WILD BOAR BOLOGNESE

mezzi rigatoni, rich & savory tomato sauce, parmigiano reggiano, fresh basil

SAGE BRINED BONE-IN PORK CHOP (+10)

kurobuta pork, creamed spinach, verjus reduction

Dessert

BANANA PUDDING

whipped banana, vanilla wafers, whipped cream

Drinks

WINE PAIRING ADD-ON 20

comes with one glass of bollini trentino pinot grigio & one glass of dough pinot noir

THYME OUT 14

tequila blanco, apple cider, pear, spiced agave, lime, thyme, cinnamon sugar rim

HOUSE-MADE LAVENDER LEMONADE 6

lavender, butterfly pea flower, lemon, sugar

*Note: specials only available if ordering from SDRW menu

Complete your San Diego Restaurant Week experience by enjoying another SDRW menu at one of our sister venues - Huntress & Lumi.