



SAN DIEGO RESTAURANT WEEK  
Jan 25 - Feb 1

## FIRST

choice of:

SALANOVA GREENS (GF,VG)  
winter citrus, poppy seed vinaigrette, chives

KABOCHA SQUASH SOUP (GF,CN,V)  
sweet & spicy nuts, herb oil

TRUE STORY PROSCIUTTO (GF,CN)  
stracciatella cheese, figs, pine nuts, fig vin cotto, basil

## SECOND

choice of:

PIPER BOLOGNESE  
pappardelle, parmesan, pork, beef, Italian sausage, herbs

SEARED SALMON (CN,DF)  
spicy romesco, shaved fennel, cara oranges, new potatoes

GRILLED PRIME FLAT IRON STEAK (GF,DF)  
charred broccolini & caulilini, Calabrian chile  
vinaigrette, sesame seeds

20 OZ RIBEYE (GF,DF) +45  
bordelaise, smashed potatoes, late summer vegetables

## THIRD

choice of:

DESSERTS BY CHEF JACQUELINE



(V)VEGETARIAN | (VG)VEGAN | (GF)GLUTEN FREE | (DF)DAIRY FREE | (CN)CONTAINS NUTS | (CS)CONTAINS SHELLFISH

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,  
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

BY CHEF MARVIN MALDONADO