

SAN DIEGO Restaurant Week

JAN 25 - FEB 1

Presented by California Restaurant Association



DINNER

FRIDAY & SATURDAY NIGHT

FIRST COURSE

\$ 48 Plus Tax -
Gratuity Not Included

WINTER SQUASH APPLE SOUP,
Brown Butter Apples, Crème Fraiche, Toasted Hazelnuts, Chive

SD BLUE SALAD

Crispy House Smoked Pork Belly, Crumbled Blue Cheese, Greens,
Fresh Pomegranates, Fresh Arugula, Balsamic Thyme Vinaigrette.

LUMP CRAB TOSTAS,

Buttered Brioche, Lemon, Mayo, Chive, Petite Mustard Greens.

MAIN MEALS

MADEIRA MUSHROOM PAPPARDELLE,
Seasonal Mushrooms, Garlic Clove, Shallot, Thyme, Splash of Cream, Crowned
with Fresh Grated Manchego.

CURRY CHICKEN POT PIE,

Carrot, Celery, Sweet Onion, Cremini mushroom, English Peas, Yellow Curry,
Served with House Batonnet Fries\.

PAN SEARED FRESH TROUT, Tarragon Lemon Butter, Blistered Rainbow Chard,
Confit Tomatoes, Crowned with Crispy Julianne Potatoes.

DUCK CONFIT RISOTTO, Slow Braised Duck Legs, Spinach, Roasted Butternut
Squash, Finished with Fresh Parmesan, Pomegranate Seeds, Arugula Peddles.

SOMETHING SWEET

KELLY'S KEY LIME PIE with Ginger Snap Graham Cracker Crust

CHOCOLATE MALT BASQUE CHEESECAKE with Salted Caramel.