
SHAREABLES FOR THE TABLE

HOUSEMADE FOCACCIA | 11

straus family creamery organic european style butter VO

KALUGA CAVIAR | 45 (add 1 for +10)

buckwheat blinis, whipped crème fraîche, chervil GF

BAKED TRIPLE CREAM | 24

filo dough, berry coulis, seasonal fruits, local sage flower honey

RESTAURANT WEEK PRIX FIXE \$65++/person

STARTERS (choose one)

KALE SALAD

apple, pomegranate, blue cheese, mustard vinaigrette | VO

HAMACHI CRUDO

garlic confit sweet onion, fried leeks, ponzu, sesame oil | GF

STEAK TARTARE

shallots, cornichon, garlic aioli, sourdough

ENTREES (choose one)

AUSTRALIAN WINTER TRUFFLE PASTA

housemade pasta shells, mornay, gruyere, chive

SHRIMP CAMPANELLE PASTA

black tiger shrimp, pernod, tomato, garlic

LOCAL LINE CAUGHT SWORDFISH

cannellini bean stew, kale, asparagus | GF

DUCK DUO

confit leg, pan seared breast, celery root, cassis, blackberry

FILET MIGNON

roasted fingerling potatoes, broccolini, bordelaise +10

DESSERT (choose one)

PISTACHIO ENTREMET

chocolate sponge, praline crunch, chocolate mousse, raspberry

VANILLA BEAN CHEESECAKE

gingersnap crumble, poached pear, honey caramel

SEASONAL SORBET

ask your server for today's selection

EXECUTIVE CHEF MICHAEL MORITZ

*Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs, or unpasteurized dairy may increase your risk of foodborne illness.

A 4% surcharge will be added to guest checks to assist in the fluctuating cost of doing business in San Diego, including ensuring benefits for all of our valued full-time team members. We would be happy to remove this surcharge if you wish.

DINE