

SAN DIEGO RESTAURANT WEEK



FIRST COURSE

CHOICE OF:

BEET SALAD

Mixed greens, roasted Gold and Red beets, orange segments, goat cheese, candied walnuts

CAESAR SALAD

Little gem lettuce, garlic herb croutons, house Caesar dressing

SOUP OF THE DAY

Bowl of our selection of soups made fresh daily

SECOND COURSE

CHOICE OF:

ahi tuna ceviche

Fresh ahi tuna, heirloom cherry tomatoes, cucumber, onions, serrano-lime vinaigrette, taro chips

GLAZED PORK BELLY BITES

Achiote-chipotle glazed pork belly, pickled carrots + daikon + fresno peppers, cilantro, butter leaf lettuce, sesame seeds

GRILLED LAMB LOLLIPOPS

Chimichurri marinated Lamb lollipops, pistachio pesto, Mint Tzatziki

THIRD COURSE

CHOICE OF:

STEAK FRITES

8oz Flat iron steak, spicy chimichurri, thin cut fries, pickled onions.

OAXACAN BRAISED SHORT-RIB

6hr braised boneless short-ribs, Oaxacan mole, butter mashed potatoes, heirloom baby carrots, pickled onions, pepitas, chives

PAN SEARED SALMON

Atlantic salmon, tri-color quinoa, farro, sweet peppers, pickled onions, pomegranate, lemon grass beurre blanc

SHROOM + TRUFFLE RISOTTO

Shiitake mushrooms, Hon Shimeji mushrooms, oyster mushrooms, black truffle oil, herb butter

FOURTH COURSE

Chocolate chip brownie with vanilla ice cream OR
NY Style Cheesecake