

# 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