

San Diego Restaurant Week Dinner Menu

Three-Course Prix Fixe Dinner Menu | \$50 Per Person (tax & gratuity not included)

APPETIZER

(CHOICE OF ONE)

Roasted Squash Soup

Tahitian Squash, Sourdough Crisp, Coconut Cream, Scallion Oil

Beet Carpaccio

Red and Golden Beets, Fromage Blanc Espuma, Citrus, Candied Pistachio, Puffed Quinoa, Frisée

ENTRÉE

(CHOICE OF ONE)

Braised Short Rib

Smoked Potato Purée, Grilled Broccolini, Beef Jus

Sustainable Salmon

Roasted Harvest Vegetables, Potato-Leek Purée, Salsa Verde

Mushroom Pappardelle

Mushroom Pomodoro Ragù, Parmesan, Basil

DESSERT

Vanilla Crème Brûlée

Crisp Sugar Top, Fresh Seasonal Fruit