

# SAN DIEGO RESTAURANT WEEK \$39

## Starters choice of

### ROASTED BEET

gold & red beets, whipped herb goat cheese, orange segments, pepitas, hazelnut vinaigrette, red frill mustard

### MINI MARYLAND STYLE CRAB CAKES

seared jumbo lump crab, tartar sauce, herb salad with citrus vinaigrette

### BABY GEM CAESAR

pecorino, housemade sourdough croutons, classic caesar dressing

## Mains choice of

### CHICKEN POT PIE

english peas, yukon gold potatoes, thyme velouté, topped with puff pastry, served with artisan green salad & citrus vinaigrette

### WILD BOAR BOLOGNESE

mezzi rigatoni, rich & savory tomato sauce, parmesan reggiano, fresh basil

### SAGE BRINED BONE-IN PORK CHOP (+10)

kurobuta pork, creamed spinach, verjus reduction

## Dessert

### BANANA PUDDING

banana, vanilla wafers, whipped cream

### BOBBOI GELATO

select flavors from Bobboi Gelato

## Drinks

### WINE PAIRING ADD-ON 20

one glass of bollini pinot grigio & one glass of dough pinot noir

### TRAILBLAZER 14

tequila blanco, mezcal, mango, habanero, lime juice

### RIZZ FIZZ 10

zero proof gin, passion fruit, lemon juice (contains egg white)

### BASIC SWITCH 10

zero proof whiskey, spiced apple, orgeat, lemon

\*Note: specials only available if ordering from SDRW menu



