

DINNER | SAN DIEGO RESTAURANT WEEK

Three Courses for \$45:
Includes 1 Starter, 1 Entrée and 1 Dessert
\$25 for 2 Glasses of Wine

ADD ONS

- CHARCUTERIE BOARD (SERVES 2) | +\$15.50
- Salami, Prosciutto, Capocollo, Bleu Cheese, Humboldt Fog, Manchego, Dijon Mustard, Cornichons, and Mini Baguettes
- CALAMARI | +\$15.00
- With Spicy Tartar Sauce

STARTERS

- LOBSTER BISQUE
- GRILLED CAESAR SALAD
- Artisan Romaine, Fried Anchovies, Marinated Cherry Tomatoes, Parmesan, Croutons, and House-Made Caesar Dressing
- PEACH AND BURRATA SALAD gf
- Grilled Peaches, Crispy Prosciutto, Pistachios, Frisée, Honey Vinaigrette, Balsamic Glaze
- CARROT AND HEART OF PALM SALAD v
- Tricolor Carrots, Red Endive, Arugula, Candied Kumquats, Blood Orange Segments, Cilantro, Tangerine Vinaigrette

ENTRÉES

- STEAK FRITES gf
- Grilled Hanger Steak with Truffle French Fries
- BRAISED SHORT RIB gf
- Turnip Purée, Corn Succotash, Red Wine Demi
- TRUFFLE CARBONARA
- Linguini, Pancetta, Pepper Drops, Egg Yolk, Truffle Shavings
- PEPPERCORN MARKET FISH
- Braised Red Potatoes, Sous Vide Fennel, Baby Carrots, Shiitake Mushrooms, Whole Grain Mustard Sauce
- PORTOBELLO WELLINGTON v
- Pomme Purée, Sautéed Greens, Mushroom Jus

DESSERTS

- SMOKED ALMOND AND PLUM vgt, contains nuts
- Almond Financier, Milk Chocolate Crémeux, Plum Ice Cream
- LEMON APRICOT gf
- Vanilla Mousse, Lemon Curd, Apricot Compote
- NECTARINE TACO CAKE vgt
- Diplomat Cream, Fresh Nectarines, Rhubarb Ice Cream
- MANGO PEACH CAKE v
- Thyme-Poached Peaches, Mango "Cream," Mango Sorbet

vgt • VEGETARIAN | v • VEGAN | gf • GLUTEN-FREE

DESSERTS ARE MADE FRESH DAILY, IN-HOUSE.

Desserts may contain nuts and are produced in a facility that has nuts.
If you have any dietary questions please ask for the Manager.

Information is subject to change.