

LUNCH | SAN DIEGO RESTAURANT WEEK

Two Courses for \$30: Includes Entrée,
Choice of Starter or Dessert, and a Soft Drink

STARTERS

VICHYSSEOISE **vgt**

Green Scallion Oil

HEIRLOOM TOMATO CARPACCIO **v**

Slow-Roasted Cherry Tomatoes, Hydro Watercress,
Purple Radishes, Red Onions, Balsamic Dressing

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

ROASTED AIRLINE CHICKEN **gf**

Cannellini Bean Spread, Charred Broccolini,
Red Bell Pepper, Creamy Peppercorn Sauce

SEARED SALMON **gf**

Celeriac Purée, Green Bean and Mushroom Medley,
Green Apple Radish Salad

FLORENTINE RAVIOLI **vgt**

Creamy Tomato Sauce, Spinach, Sun-Dried Tomatoes

PORTOBELLO WELLINGTON **v**

Pomme Purée, Sautéed Greens, Mushroom Jus

DESSERTS

SMOKED ALMOND AND PLUM **vgt, contains nuts**

Almond Financier, Milk Chocolate Crèmeux, Plum Ice Cream

LEMON APRICOT **gf**

Vanilla Mousse, Lemon Curd, Apricot Compote

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.