
RESTAURANT WEEK MENU - \$75/person

STARTERS (choose one)

SUPPLI AL TELEFONO

in the style of cacio e pepe - pecornio, black pepper, parmeggiano reggiano, fior di latte, black pepper mornay

GRILLED FENNEL WITH WHIPPED FETA

segmented orange, mint, dill, pistachio, black pepper, olive oil

DELICATA FRITTO

pecorino, black pepper, mint, aleppo, hot honey, grated walnut

ENTREES (choose one)

CRAB STUFFED SOLE

braised cranberry beans, lemon, acorn squash, brown butter chimmi churri

OVEN ROASTED QUAIL

caramelized cippolini, currant and farro verde chou farci, green peppercorn and marsala jus

PAPPARDELLE RIPIENE

sheep's milk ricotta, pecorino & nutmeg, roasted kabocha squash, toasted hazelnuts, crispy sage, fresh herbs, orange brown butter sauce

DESSERT (choose one)

HONEY'D BUTTERMILK PANNA COTTA

cranberry compote, persimmon, cinnamon tuile

BOURBON BONFIRE

bourbon chocolate ganache, brown butter graham, smoked malton, toasted marshmallow | GF

LEMON ALMOND CAKE

poppy seed creme anglaise | GF

EXECUTIVE CHEF MICHAEL MORITZ

*Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs, or unpasteurized dairy may increase your risk of foodborne illness.

A 4% surcharge will be added to guest checks to assist in the fluctuating cost of doing business in San Diego, including ensuring benefits for all of our valued full-time team members. We would be happy to remove this surcharge if you wish.

DINE FOR MIN