

SEPTEMBER 13th - 20th

SAN DIEGO RESTAURANT WEEK

EACH GUEST RECEIVES ONE CURATED COMPLIMENTARY WELCOME BEVERAGE

\$60 PER PERSON | \$40 WINE OR COCKTAIL PAIRINGS

COURSE ONE

CHOOSE ONE

Local Tomatoes GF Melted onion vinaigrette, Manchego, anchovies

Weiser Farm Melon GF Calamsi, cucumber, prosciutto, whipped ricotta

Charred Long Beans GF VG Vegan XO, cilantro, basil, mint, lime

Wine Pairing: **Albariño**, Anonimas Viticultores 'Os Dunares' - Rías Baixas, Spain

Cocktail Pairing: **G&T** - Storyhouse Gin, lemongrass + eucalyptus tonic, lime

COURSE TWO

CHOOSE ONE

Hamachi Crudo GF Calabrian leche de tigre, orange supremes, olive, avocado, red onion

Steak Tartare Blue corn sope, jalapeño, crema, salsa macha

Jamón Serrano Pistachio butter whipped goat cheese, date jam, grilled baguette

Wine Pairing: **Garnacha**, Pegaso 'Zeta' - Sierra de Gredos, Spain

Cocktail Pairing: **Stone's Throw** - Rum, Oloroso, mango, vanilla, lime, Morita chile oil

COURSE THREE

CHOOSE ONE

Chicken Roulade Jamón, smoked Gouda, orzo, tomato, capers

Braised Short Rib GF Peppercon jus, Japanese sweet potato, cured chili chimichurri

Agnolotti V Potato filling, Calabrian tomato sauce, burrata

Wine Pairing: **Tempranillo**, Viña Sastre 'Roble' - Ribera del Duero, Spain

Cocktail Pairing: **Red Herring** - Argonaut Brandy, rye, red plum, amaro, absinthe

*SUBJECT TO SEASONAL CHANGES