



SAN DIEGO RESTAURANT WEEK THREE-COURSE DINNER

\$50 PER PERSON | SEPTEMBER 13 - 20

APPETIZERS

CHOICE OF

CARROT GINGER SOUP

fennel pollen, pepita-onion crumble (vegan)

BEET SALAD

red and golden beets, burrata, strawberry crumble orange, candied pistachio, frisee, sherry vinaigrette (vegetarian)

ENTRÉES

CHOICE OF

STEAK FRITES

grilled flat iron steak, fries, caramelized onion, Muenster cheese, chimichurri

SUSTAINABLE SALMON

English peas, asparagus, morel mushroom, ikura beurre blanc

MUSHROOM RISOTTO

pan-seared mushrooms, crispy shallots (vegetarian)

DESSERT

MISO BUTTERSCOTCH CRÈME BRÛLÉE

crisp sugar top with fresh seasonal fruit

Please alert your server to any food allergies before ordering. The current sales tax will be added to the price of all food and beverage items served. For parties of 6 or more, a mandatory service charge of 20% (plus current sales tax) will be added to your bill. **WARNING:** Consuming raw or undercooked meat, eggs, poultry, seafood, or shellfish may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions. A 5% surcharge will be applied to all items sold to help offset rising costs.