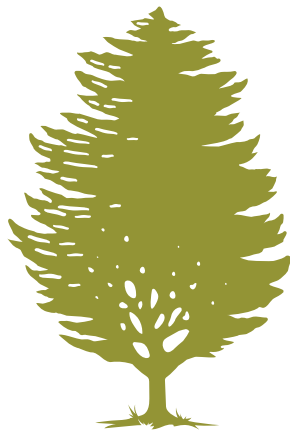


SAN DIEGO RESTAURANT WEEK

DINNER

\$50 . PLUS TAX
GRATUITY NOT INCLUDED

Three Course
Prix Fixe



GREAT MAPLE

WINE &
COCKTAIL
SPECIALS
TOO...

FIRST COURSE Choose One From Each Category

Fig Burrata Toast, Grilled Ciabatta, Onion Marmalade, Lemon Zest, Lemon Oil, Watercress, Balsamic Drizzle

Truffled Mushroom Leek Soup, Chive Crème Fraiche, Olive Oil

Smoked Pork Belly and Shishito Peppers, Scallion Ponzu, Pickled Beech Mushrooms, Wasabi Mayo, Cilantro

MAIN COURSE

Duck Confit Risotto with Port Jus, Confit Cherry Grape Tomatoes, English Peas, Fresh Arugula, Shaved Pecorino, Herb Oil

Grilled Wild Mexican Prawns, Smoked Tomato Beurre Blanc, Creamy Mascarpone Polenta, Blistered Swiss Chard with Toasted Garlic Clove, Green Castelvetro Olive Relish, Petit Basil

Steak Au Poivre and Frites, Chefs Choice Steak, Pepper Brandy Sauce, Confit Cherry Grape Tomatoes, Chervil

DESSERT

Warm spiced Molten Brownie with Salted Caramel Sauce

Pumpkin Basque Cheesecake with Blackberry Compote

FRIDAY & SATURDAY NIGHT

SAN DIEGO RESTAURANT WEEK