



SAN DIEGO RESTAURANT WEEK
Sept 13 - Sept 20

\$65 per person ++

FIRST

choice of:

BEET SALAD (GF,CN)

whipped goat cheese, walnut dukkah, purslane, fermented Sakura dressing

CORN SOUP (GF)

corn soup, shrimp and Shishito succotash and chive oil

SECOND

choice of:

PROSCUITTO FIG STRACHIETELLA (CN)

stracciatella, fig vin cotto, prosciutto, pine nuts

AUTUMN CRUDO (CS)

hamachi, leche de tigre, autumn citrus, chili oil, Thai chili

THIRD

choice of:

PAPPARDELLE

bolognese, pork, beef, sausage, tomato, chili flakes

DUCK CONFIT (GF)

duck confit, onion soubise, baby turnips, cassis plum reduction

SEARED YELLOW TAIL (GF,CS)

seared yellowtail, tomato consommé cherry tomatoes, baby squash

FORAGER PIE (V)

vegetable forager pie, peas carrots, mushrooms, onions, potatoes, mushroom gravy, puff pastry

FOURTH

choice of:

CHOCOLATE MILLE FUILLE

layers of rich manjari chocolate, fresh figs, feuilletine cocoa nib crunch, fig leaf ice cream

SOUTHERN CHARM

buttermilk panna cotta, flaky biscuits, compressed peaches, yuzu ganache, jasmine tea sorbetto



(V)VEGETARIAN | (VG)VEGAN | (GF)GLUTEN FREE | (DF)DAIRY FREE | (CN)CONTAINS NUTS | (CS)CONTAINS SHELLFISH

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

CHEF MARVIN MALDONADO
CHEF BRITTANY HEINICKE