



SAN DIEGO RESTAURANT WEEK

SEPTEMBER 13-20 | \$50 PER PERSON

ADD A BEGINNING FOR \$11

COCONUT SHRIMP | ARTICHOKE SPINACH DIP | KIM CHEE CALAMARI

STARTER

(choice of one)

CAESAR SALAD NEW ENGLAND CLAM CHOWDER CHOPPED SALAD

ENTRÉE

(choice of one)

SIRLOIN AU POIVRE

3 potato garlic mashed | grilled asparagus | green peppercorn pan sauce

Recommended Wine Pairing: The Critic | '23 Napa Valley \$16

LOCAL CATCH

saffron rice | heirloom tomatoes | asparagus | Kalamata olives

Recommended Wine Pairing: Château de Berne Romance Rosè | '24 France \$13

SEAFOOD LINGUINE

shrimp | clams | mussels | scallops | seafood broth | squid ink pasta | toasted baguette

Recommended Wine Pairing: Starborough | '24 New Zealand \$14

ADD A SIDE FOR \$10

SIZZLING MUSHROOMS | STEAMED ASPARAGUS | CREAMED SPINACH

DESSERT

(choice of one)

CHEF'S SEASONAL CRÈME BRULÉE

MINI LAVA CAKE