



SAN DIEGO RESTAURANT WEEK

SEP.13-20, 2026 | SUN-THUR 4-10pm | FRI-SAT 4-11pm

**THREE
COURSES
\$75**

**WINE
PAIRING
\$35**

FIRST COURSE
(CHOOSE ONE)

ROASTED BEETS
tandoori spiced yogurt, wild arugula

JUMBO LUMP CRAB CAKE
celery root remoulade

WILD JUMBO SHRIMP COCKTAIL
traditional cocktail sauce

OYSTER SAMPLER
three freshly shucked oysters

WINE PAIRING
Domaine Villaudière, Sancerre, Loire, France 2025



ENTRÉE
(CHOOSE ONE)

SHRIMP SCAMPI
pappardelle, garlic oil, white wine butter sauce

WILD COLUMBIA RIVER KING SALMON
confit tomato and fennel, romano beans, sauce vierge

DOUBLE R RANCH FILET MIGNON 6 oz.
with chimichurri sauce

WILD ROSS SEA CHILEAN SEA BASS (MSC CERTIFIED) +\$10
cauliflower puree, candied lemon, hazelnuts, brown butter

WINE PAIRING OPTION
Failla Chardonnay, Sonoma Coast, CA 2023
or
Truchard Vineyards Cabernet Sauvignon, Carneros, CA 2023



DESSERT
(CHOOSE ONE)

CARAMEL BREAD PUDDING
with alaea red sea salt

KEY LIME PIE
tangerine coulis

ROSEN'S NEW YORK CHEESECAKE
strawberry sauce

WINE PAIRING
Saracco Moscato d'Asti, Piedmont, Italy 2025



COCKTAIL SPECIAL +\$10

Margarita Verde
100% blue agave silver tequila, agave, lime,
cucumber, basil, jalapeño & chili salt...on ice