

LUNCH | SAN DIEGO RESTAURANT WEEK

Two Courses for \$30: Includes Entrée,
Choice of Starter or Dessert, and a Soft Drink

STARTERS

VICHYSOISE **vgt**

Green Scallion Oil

HEIRLOOM TOMATO CARPACCIO **v**

Slow-Roasted Cherry Tomatoes, Hydro Watercress,
Purple Radishes, Red Onions, Balsamic Dressing

CARROT AND HEART OF PALM SALAD **v**

Tricolor Carrots, Red Endive, Arugula, Candied Kumquats,
Blood Orange Segments, Cilantro, Tangerine Vinaigrette

ENTRÉES

STEAK FRITES **gf**

Grilled Hanger Steak with Truffle French Fries

ROASTED AIRLINE CHICKEN **gf**

Cannellini Bean Spread, Charred Broccolini,
Red Bell Pepper, Creamy Peppercorn Sauce

SEARED SALMON **gf**

Celeriac Purée, Green Bean and Mushroom Medley,
Green Apple Radish Salad

FLORENTINE RAVIOLI **vgt**

Creamy Tomato Sauce, Spinach, Sun-Dried Tomatoes

PORTOBELLO WELLINGTON **v**

Pomme Purée, Sautéed Greens, Mushroom Jus

DESSERTS

SMOKED ALMOND AND PLUM **vgt, contains nuts**

Almond Financier, Milk Chocolate Crèmeux, Plum Ice Cream

LEMON APRICOT **gf**

Vanilla Mousse, Lemon Curd, Apricot Compote

MANGO PEACH CAKE **v**

Thyme-Poached Peaches, Mango "Cream," Mango Sorbet

vgt • VEGETARIAN | v • VEGAN | gf • GLUTEN-FREE

DESSERTS ARE MADE FRESH DAILY, IN-HOUSE.

Desserts may contain nuts and are produced in a facility that has nuts.
If you have any dietary questions please ask for the Manager.

Information is subject to change.

DINNER

SAN DIEGO RESTAURANT WEEK

Three Courses for \$45:
Includes 1 Starter, 1 Entrée and 1 Dessert
\$25 for 2 Glasses of Wine

ADD ONS

- CHARCUTERIE BOARD (SERVES 2) | +\$15.50

Salami, Prosciutto, Capocollo, Bleu Cheese, Humboldt Fog, Manchego, Dijon Mustard, Cornichons, and Mini Baguettes
- CALAMARI | +\$15.00

With Spicy Tartar Sauce

STARTERS

- LOBSTER BISQUE
- GRILLED CAESAR SALAD

Artisan Romaine, Fried Anchovies, Marinated Cherry Tomatoes, Parmesan, Croutons, and House-Made Caesar Dressing
- PEACH AND BURRATA SALAD **gf**

Grilled Peaches, Crispy Prosciutto, Pistachios, Frisée, Honey Vinaigrette, Balsamic Glaze
- CARROT AND HEART OF PALM SALAD **v**

Tricolor Carrots, Red Endive, Arugula, Candied Kumquats, Blood Orange Segments, Cilantro, Tangerine Vinaigrette

ENTRÉES

- STEAK FRITES **gf**

Grilled Hanger Steak with Truffle French Fries
- BRAISED SHORT RIB **gf**

Turnip Purée, Corn Succotash, Red Wine Demi
- TRUFFLE CARBONARA

Linguini, Pancetta, Pepper Drops, Egg Yolk, Truffle Shavings
- PEPPERCORN MARKET FISH

Braised Red Potatoes, Sous Vide Fennel, Baby Carrots, Shiitake Mushrooms, Whole Grain Mustard Sauce
- PORTOBELLO WELLINGTON **v**

Pomme Purée, Sautéed Greens, Mushroom Jus

DESSERTS

- SMOKED ALMOND AND PLUM **vgt, contains nuts**

Almond Financier, Milk Chocolate Crèmeux, Plum Ice Cream
- LEMON APRICOT **gf**

Vanilla Mousse, Lemon Curd, Apricot Compote
- NECTARINE TACO CAKE **vgt**

Diplomat Cream, Fresh Nectarines, Rhubarb Ice Cream
- MANGO PEACH CAKE **v**

Thyme-Poached Peaches, Mango "Cream," Mango Sorbet

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