

LUNCH | SAN DIEGO RESTAURANT WEEK

Two Courses for \$25: One Entrée + One Additional Course

STARTERS

ROASTED GARLIC TOMATO SOUP vgt, gf

RED AND GREEN CAESAR SALAD

Baby Red and Green Romaine, Marinated Cherry Tomatoes, Parmesan, Croutons and Housemade Caesar Dressing

TARTARE SALAD v, gf

Lime-Seasoned Red Quinoa, Avocado, Red Onions, Sous Vide Sweet Potato and Thyme Oil

ENTRÉES

STEAK FRITES

Grilled Hanger Steak with Garlic French Fries and a Béarnaise Sauce

PAN SEARED SALMON gf

Quinoa, Roasted Asparagus, White Bean Purée and Basil Oil

GOAT CHEESE RAVIOLI vgt

Red Pepper Coulis, Confit Heirloom Tomatoes and Crispy Kale

VEGAN ENTRÉE OPTION AVAILABLE UPON REQUEST.

DESSERTS

RHUBARB GALETTE vgt

Buttermilk Ice Cream and Butterscotch Tuile

PAVLOVA TRIO vgt, gf

Cardamom Cream, Lemon Curd and Spring Fruit

BERRIES ALCALA v, gf

Grand Marnier and Mint Granita

DESSERTS ARE MADE FRESH DAILY IN HOUSE.

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

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

Information subject to change.

DINNER | SAN DIEGO RESTAURANT WEEK

Three Courses for \$40. Optional Wine Pairings (3): \$40

ADD ON

FRIED CALAMARI with Tomato Coulis | +\$8.50

CHARCUTERIE BOARD (SERVES 2) | +\$10.50

Salami, Prosciutto, Capocollo, Pâté, Dijon Mustard and Cornichons, served with Mini Baguettes

FIRST COURSE

LOBSTER BISQUE

BUTTER LEAF SALAD vgt, gf

Humboldt Fog Cheese, Mint Preserved Figs, Plums, Strawberries and Mint Vinaigrette

ROASTED BEETS AND CITRUS SALAD vgt, gf

Beet Meringue, Beet Purée, Blood Orange Segments, Walnuts, Watercress, Burrata Cheese and Garlic Orange Vinaigrette

SECOND COURSE

CONFIT DUCK LEG gf

Carrot Ginger Purée, Brussels Sprouts, Candied Kumquats and Berry Demi-Glace

SEARED STRIPED SEA BASS gf

Fingerling Potatoes, Fennel Onion Confit, Tapenade and Saffron Tomato Broth

STEAK FRITES

Grilled Hanger Steak with Garlic French Fries and Béarnaise Sauce

MOREL CARBONARA

Linguini, Pancetta, Peas, Egg Yolk and Parmesan

THIRD COURSE

ESPRESSO DOUBLE CHOCOLATE SOUFFLÉ vgt

Pistachio Ice Cream and Cherry Compote

BLOOD ORANGE CRÈME BRÛLÉE vgt

Cinnamon Sugar Buñuelos

BERRIES ALCALA v, gf

Grand Marnier and Mint Granita

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