

LUNCH | SAN DIEGO RESTAURANT WEEK

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

STARTERS

POTATO CORN CHOWDER vgt, gf

SWEET POTATO SALAD vgt

Arugula, Figs, Lemon Goat Cheese, Pomegranate Seeds and Balsamic Glaze

APPLE AND QUINOA SALAD v, gf

Kale, Cranberries, Pecans, Pumpkin Seeds, Roasted Squash and Apple Cider Vinaigrette

ENTRÉES

STEAK FRITES

Grilled Hanger Steak, Crispy Mushrooms, Green Peppercorn Demi and Garlic French Fries

PAN SEARED HALIBUT gf

Carrot Noodles, Fava Bean Purée and Lemon Beurre Blanc

BUTTERNUT SQUASH RAVIOLI vgt

Crispy Sage, Brown Butter and Parmesan

VEGAN ENTRÉE OPTION AVAILABLE UPON REQUEST.

DESSERTS

CARAMEL APPLE BUTTER CAKE

Bourbon Whipped Panna Cotta, Brown Butter Apples. Streusel

FIG AND WAFFLE

Belgian Waffle, Honey Ice Cream and Caramelized Figs

SORBET TRIO OF THE DAY v, gf

Ask your server for Today's Flavors!

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 (2): \$15

ADD ON

ZUCCHINI AND PORTOBELLO MUSHROOM FRIES

with Herb Aioli | +\$8.50

CHARCUTERIE BOARD (SERVES 2) | +\$10.50

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

FIRST COURSE

SEAFOOD BISQUE

BURRATA SALAD

Marinated Cherries, Roasted Peach, Watercress, Prosciutto Crisp, and Mint Vinaigrette

RED AND GREEN CAESAR SALAD

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

SECOND COURSE

BRAISED SHORT RIB gf

Brussel Sprouts, Hot Honey Blueberries, Sweet Corn Purée and Veal Demi

STEAK FRITES

Grilled Hanger Steak, Crispy Mushrooms, Green Peppercorn Demi and Garlic French Fries

BLACK COD BOUILLABAISSE gf

Mussels, Shrimp, Potatoes and Saffron Broth

WILD MUSHROOM CARBONARA

Linguini, Cherry Tomatoes, Pancetta, Peas, Egg Yolk and Parmesan

VEGAN ENTRÉE OPTION AVAILABLE UPON REQUEST.

THIRD COURSE

COFFEE GANACHE TORTE vgt, gf

Flourless Chocolate Cake and White Coffee Ice Cream

PECAN PRALINE CHEESECAKE vgt

Pears, Graham Cracker Crust and Praline Sauce

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