

SAN DIEGO RESTAURANT WEEK  
September 25th - October 2nd  
\$50 PER PERSON



## FIRST COURSE Choose One

### GREEN GODDESS GEM SALAD

pickled shallots, cherry tomatoes, cucumber, asparagus, crispy quinoa

### HEIRLOOM TOMATO FETA

almond pesto, radish, arugula

### CHARCUTERIE +\$10

guava jam, mediterranean olives, whole grain mustard, toasted bread

### CRAB TOSTADA

avocado puree, citrus crema

### Roasted Baby Carrots

whipped goat cheese, almond herb relish

### CHEF'S DAILY CEVICHE

## SECOND COURSE Choose One

### LOCAL CATCH OF THE DAY

corn, zucchini, tomato jam, chorizo soffrito

### CHEF'S CHOICE FISH

udon noodle, tempura mushroom, bok choy, garlic soy

### SCOTTISH SALMON

herb black rice, asparagus, english peas, leek soubise, dill oil

### CREAMY BEEF BOLOGNESE

roasted bell pepper, cherry tomatoes, arugula, cream, linguine pasta, parmesan

### 14 OZ. PAN ROASTED HERB RIB EYE + \$15

spring vegetables, shishito pepper tossed charred scallion chimichurri, red wine demi-glace

## THIRD COURSE Choose One

### BROWNIE A LA MODE

### APPLE FRITTER

vanilla ice cream

### CRÈME CARAMEL CHURRO

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Executive Chef Ingrid Funes Shelton

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

An automatic gratuity of 20% will be added to parties of six and larger.