



SAN DIEGO RESTAURANT WEEK
THREE COURSE DINNER

\$30 PER PERSON | SEPT. 24 - OCT. 1

STARTERS

CHOICE OF

BUTTERNUT SQUASH AND ROASTED RED PEAR SOUP

Pickled Asian Pear, Toasted Pepitas

ROASTED BEET SALAD

Arugula, Apple, Grilled Onion, Candied Walnuts, Feta

HAMACHI YELLOWTAIL CRUDO

White Miso-Soy Dressing, Micro Cilantro, Jalapeño

PLATES

CHOICE OF

CALIFORNIA WHITE SEA BASS

Ancho Chile, Orange, Beets, Farro, Baby Kale

GRILLED SKIRT STEAK

Roasted Sweet Pepper Chimichurri, Fingerling Potato Coins

MUSHROOM AND HEIRLOOM TOMATO RAGU

Anson Mills Polenta Cakes, Arugula

SWEETS

CHOICE OF

WARM SKILLET BROWNIE & ICE CREAM

Vanilla Ice Cream

BAILEYS IRISH CREAM PANNA COTTA

Chocolate Ganache, Shortbread

Please alert your server to any food allergies before ordering. A mandatory surcharge of 2% will be added to all items sold to help offset the cost of state and city minimum wage increases. The current sales tax will be added to the price of all food and beverage items served. For parties of 6 or more, a mandatory service charge of 18% (plus current sales tax) will be added to your bill. WARNING: Consuming raw or undercooked meat, eggs, poultry, seafood, or shellfish may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions.