



SAN DIEGO RESTAURANT WEEK
THREE COURSE DINNER

\$30 PER PERSON | JAN. 21 - 28

STARTERS

CHOICE OF

BUTTERNUT SQUASH SOUP
Roasted Vanilla Pears, Pepitas Salsa

ROASTED BEET SALAD
Arugula, Green Apple, Pickled Mustard Seeds, Caramelized Walnuts, Feta Cheese

TOFU AND SHRIMP SPRING ROLL
Vietnamese-Style Rice Paper, Shrimp, Mint, Basil, Peanut Sauce

ENTRÉES

CHOICE OF

PETRALE SOLE
Mashed Potatoes, Brown Butter, Lemon, Parsley, Bok Choy

CHIPOTLE BRAISED SHORT RIBS
Grilled Carrots, Anson Mills Polenta, Coriander Yogurt

RICOTTA GNOCCHI
San Marzano Tomatoes, Burrata, Micro Basil

SWEETS

CHOICE OF

WARM SKILLET BROWNIE & ICE CREAM
Baked To Order, Vanilla Ice Cream

GRAND MARNIER CRÈME BRÛLÉE
Baked Vanilla Custard, Berries

COOKIE PLATE
Three Triple Chocolate Chip Cookies

Please alert your server to any food allergies before ordering. For parties of 6 or more, a mandatory service charge of 18% 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.

A 3% surcharge will be added to the sales price of all items to help cover increasing costs.