

Celebrate Local

SAN DIEGO RESTAURANT WEEK MENU

Dinner \$40 | Wine Pairing +\$20 (2 full glasses)

first course

choice of:

VEGGIE & GRAIN SALAD

quinoa, brown rice, avocado, corn, red kidney bean, scallion, heirloom tomato, romaine, cilantro, toasted cumin dressing

 2016 Etna Bianco, Cottanera, "Barbazzale", Sicily, Italy

CHOPPED SALAD

mixed greens, garbanzo bean, pepperoncini, wax bean, red onion, sweet pepper, radish, pecorino cheese, calabrese salumi, italian vinaigrette

 2016 Chardonnay, Tenuta di Nozzole, "Le Bruniche", Tuscany, Italy

CRISPY BRUSSELS SPROUTS

bacon, maple syrup, sriracha

 2014 Pinot Noir, Wasem, Rheinhessen, Germany

AHI POKE TACOS

napa cabbage, cucumber salad, soy marinade, wonton shell

 2017 Sauvignon Blanc, Odfjell, "Armador", Valle de San Antonio, Chile

SMALL CHEESE & CHARCUTERIE BOARD

chef's choice of meats and cheeses served with bread and accompaniments

 2016 Etna Bianco, Cottanera, "Barbazzale", Sicily, Italy

second course

choice of:

HALF CHICKEN

parmesan rosemary potato, lemon, arugula

 2015 Chardonnay, Ferrari-Carano, Sonoma County

STEELHEAD TROUT

poblano purée, kale, sweet potato, butternut squash, apple gastrique, cilantro

 2017 Sauvignon Blanc, Lealtanza, Rioja, Spain

LAMB SAUSAGE FUSILLI

broccoli, tomato, basil, parmesan broth

 2016 Pic Saint Loup, Château Fontanès, Languedoc, France

FRENCH DIP

shaved ribeye, swiss cheese, french roll, jus

 2014 Cab Sauvignon/ Merlot, Paoloni, Valle de Guadalupe, México

CHEESEBURGER

american cheese, onion, pickle, mustard, ketchup, sesame seed bun

 2015 Cahors, Clos La Coutale, France

TURKEY BURGER

swiss, roasted tomato, red onion, arugula, garlic aioli, sesame seed bun, fries

 2015 Pinot Noir, Voix de la Vigne, Willamette Valley, Oregon

third course

choice of:

TWISTED ELVIS

house-made banana bread, peanut butter mousse, brûléed banana, vanilla ice cream, foster sauce

PUMPKIN CHEESECAKE

whipped cream, eggnog anglaise, pepita brittle

PISTACHIO CHOCOLATE CAKE

pistachio gelato, ganache, honeycomb

ESPRESSO CARAMEL PIE

espresso mousse, caramel, chocolate, sweet flaky crust