

Celebrate Local

SAN DIEGO RESTAURANT WEEK MENU

Lunch \$20 | Wine Pairing +\$12 (1 half glass + 1 full glass)

first course

choice of:

FRIED GREEN TOMATOES

black pepper buttermilk dressing, thyme

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


CRISPY BRUSSELS SPROUTS

bacon, maple syrup, sriracha

 2014 Pinot Noir, Wasem, Rheinhessen, Germany

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

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

SOUP OF THE DAY

chef's whim


 Manager's choice based on the soup

second course

choice of:


SHORT RIB TACOS

braised short rib, pickled onion, cotija cheese, corn tortilla

 2016 Sangiovese, Piccini, "Poggio Alto",
Tuscany, Italy

ROAST TURKEY SANDWICH

cranberry preserve, peppercorn aioli, sprouts, ciabatta bun

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

FRENCH DIP

shaved ribeye, swiss cheese, french roll, jus

 2016 Bordeaux, Marchand, Réserve Grand, France

CHEESEBURGER

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

 2014 Sangiovese, Piccini, "Poggio Alto", Tuscany, Italy

BEEF & BLEU FLATBREAD

steak, gorgonzola, mushroom, béchamel, fines herbes,
truffle oil

 2016 Bordeaux, Marchand, Réserve Grand, France

THE HOT REUBEN FLATBREAD

corned beef, sauerkraut, swiss, dirty sauce, caraway seed

 2015 Ribeiro, Viña Costeira, "First One", Spain