

San Diego Restaurant Week

Jan 2020 • \$30 per person, excluding tax, gratuity & surcharge

First Course choice of

mushroom ravioli + port truffle emulsion + parmesan v

lobster bisque + sherry crème fraiche gf

massaged kale salad + pepitas + butternut squash + chevre + cider vinaigrette gf, v

Second Course choice of

boeuf bourguignon + pancetta + mushrooms + cipolline onions + carrots + fingerlings

pappardelle bolognese pork and beef ragu + burrata + herb salad

pan-seared salmon farro + kale + roasted carrots + preserved lemon beurre blanc *gf

+ 10 Upgrade Second Course choice of

cast iron diver scallops butternut squash + sage brown butter + leeks
+ pecans + cranberry *gf

tournedos au poivre twin petite filet steaks + roasted roots + pommes puree gf

dessert choice of

flourless chocolate cake + peanut butter crunch + praline ice cream gf*, v

crème brûlée + chef's selection, seasonal fruit gf, v

grandmere tarte tatin aged gruyere crust + vanilla semifreddo

gf = gluten free v = vegetarian gf* = can be prepared gluten free

*This discounted menu cannot be combined with any other coupon or discount.
The Passport Dining Card cannot be applied.*

**A 4% surcharge will be added to all Guest checks to help cover increasing costs
and in our support of the recent increases to minimum wage and
benefits for our dedicated Team Members.**

Menu Back

Enjoy our Featured Local Wines from Fallbrook Winery

Chardonnay '16	\$20
Syrah '17	\$20
Cabernet Sauvignon '16	\$30

White Wines

by the bottle

Lucien Albrecht, **Brut Rose**, Alsace, France NV \$40

Clifford Bay, **Sauvignon Blanc**, Marlborough, New Zealand '18 \$30

Red Wines

by the bottle

Camila, **Malbec**, Mendoza, Argentina '17 \$20

Firestone, **Cabernet Sauvignon**, Central Coast '16 \$30

Please ask about our secret wines

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