


# restaurant week

choice of one appetizer, one entree and one dessert from items with  : 30  
alternative menu items may be ordered with a supplemental charge

## starters

**George's Famous Soup**   
smoked chicken, broccoli and black beans

**Baby Green Salad**   
shaved vegetables, citrus-shallot vinaigrette

**Caesar Salad**   
romaine lettuce with traditional  
caesar dressing

**Marinated Roasted Beets** : 2  
watercress, grilled onions,  
goats cheese-walnut crostini

**Mexican Style Shrimp  
Cocktail** : 2  
spicy tomato sauce with cucumber, onion,  
lime, cilantro, avocado

**Fresh Mussels** : 2  
baked in natural juice with stock and butter,  
served with grilled country bread

**Butternut Squash  
Bruschetta**   
ricotta, goats cheese, toasted almonds

**Asian Style Chicken Wings**   
cilantro and crushed peanuts

**Crispy Calamari**   
fennel, Meyer lemon aioli

**Seared Rare Tuna** : 3  
served cold on a bed of soba noodle salad  
with wasabi-soy vinaigrette

**La Quercia Prosciutto** : 3  
pecorino crotonese, fig mustard,  
grilled country bread

**Marinated Grilled Fresh  
Fish Tacos** : 2  
mango salsa, jalapeno-lime creme fraiche,  
guacamole and shredded cabbage

## entrees

**Spaghetti with Clams**   
toasted garlic, roasted tomatoes,  
white wine, and extra virgin olive oil

**Sesame Crusted Tombo**   
baby bok choy, oyster mushrooms, leek fondue,  
miso-soy vinaigrette


**Grilled Loch Duart Salmon** : 4  
pesto, farro salad, cucumber, carrots,  
radish, asparagus, lemon vinaigrette

**Garlic Roasted Shrimp** : 3  
chorizo and piquillo pepper risotto, roasted fennel,  
lemon and almonds (*includes pork*)

**Mahi Mahi** : 2  
potato gnocchi, pancetta, artichoke,  
shiitake mushrooms, red wine-grape vinaigrette

**Grilled Vegetable Skewer with  
Tabbouleh Salad**   
hearts of romaine, crisp pita strips,  
yogurt-mint-pomegranate sauce

**Penne with Lamb Sugo**   
roasted tomatoes, black olives, artichokes,  
mint ricotta

**Roasted Organic  
Chicken Breast**   
fingerling potatoes, rapini, salsa verde


**Asian Marinated  
Skirt Steak** : 4  
garlic spinach and buttermilk onion rings

**Steak Frites** : 4  
hanger steak, red wine onions,  
blue cheese butter, french fries

**Niman Ranch Pork Milanese** : 5  
roasted local apples, arugula, onion,  
almonds, blue cheese

## desserts


**Warm Chocolate Cake**   
dulce de leche ice cream, chocolate fudge sauce

**Pumpkin Bread Pudding**   
cranberry orange compote, spiced apple cider  
caramel sauce, salted caramel ice cream

**Caramel Apple Crisp**   
cinnamon-oat streusel, walnut brittle,  
vanilla bean ice cream

**Cafe La Jolla**   
french roasted coffee, Hershey's chocolate,  
Bailey's Irish cream, Kahlua, fresh whipped cream

**Chocolate Raspberry  
Layer Cake**   
praline ice cream, raspberry jam,  
candied hazelnuts, raspberry sauce

**Sticky Toffee Pudding Cake**   
poached pear, pecans, bourbon toffee sauce, spiced  
mascarpone cream, salted pecans

**Crème Brûlée**   
strawberries, orange shortbread

\*\* price excludes 20% service charge and California state sales tax

\*\* menu items are subject to change and availability