


restaurant week

choice of one appetizer, one entree and one dessert from items with  : 40
alternative menu items may be ordered with a supplemental charge

raw + cold

“Fish Tacos” : 4

hard to explain, just try it

Pacific Oysters : 4

cocktail sauce and mignonette

Smoked Foie Gras : 6

Concord grape gelee, Marcona almonds, Chino Farms turnips, sorrel, toasted brioche

Seared Beef Carpaccio : 4

Jerusalem artichoke-watercress salad, shaved onion, truffle aioli, levain crisp

hot

Grilled Sardines

winter tabbouleh, pomegranate, yogurt

Rapini-Ricotta Ravioli : 4

sweet potato, parmesan nage, Burgundy truffles

Chanterelle Stew : 4

60° egg, roasted onion jam, potato foam

salads

Butternut Squash

roasted onion, persimmon, toasted pumpkin seeds, mustard vinaigrette

Date Salad

arugula, goats cheese, walnuts, pomegranate vinaigrette

Roasted Baby Beets

smoke, citrus, burrata, watercress, apple, crispy farro

Hearts of Romaine and Celery

olive-anchovy dressing, crispy poached egg, parmesan reggiano

Red Salad

endive, radicchio, cabbage, pomegranate, red wine vinaigrette, house made ricotta

soups

Chino Farms Minestrone

a seasonal minestrone with condiments

Cauliflower Soup : 3

vadouvan cream, apples, dungeness crab

entrées

Pacific Swordfish : 4

glazed Brussels sprouts, chanterelles, sunchoke puree, charred lemon, potato, toasted garlic parsley

Loch Duart Salmon

truffle glazed celeryroot, beets, maitaki mushrooms, fennel-Meyer lemon relish

Pacific Albacore

pancetta wrapped salsify, butternut puree, Chino Farms broccoli, tarragon green grape chicken jus

Smoked Maine Lobster : 18

slow roasted carrot, glazed turnips, curried apple puree, lobster hollandaise

Jidori Chicken

maple-parsnip puree, porcini braised onion, Chino Farms broccoli, chicken jus

Prime Hanger Steak

smoked potato puree, glazed carrots, onion-mustard jam, shiitake confit, red wine sauce

Beef Tenderloin : 15

smoked potato puree, glazed carrots, onion-mustard jam, shiitake confit, red wine sauce

Niman Ranch 21 day dry aged Strip Steak : 18

smoked potato puree, glazed carrots, shiitake confit, onion-mustard jam, red wine sauce

Roasted Squab : 15

foie gras, Savoy cabbage, quince, buckwheat-brown butter vinaigrette

Braised Lamb Shank

butternut squash risotto, sweet onion raisin relish, feta salsa verde

Niman Ranch Pork Chop : 2

sweet potato gnocchi, kale, bacon, pearl onions

desserts

White Chocolate Tapioca Parfait

Meyer lemon sorbet, marcona almonds, nutmeg streusel, lemon curd

Chino Farms Carrot Cake

tangerine bubbles, salted pepitas, vanilla creameux, ginger florentine, candied carrots, marinated pears

Cider Poached Apples

rum raisins, pomegranate, pie crust, shiso, sour apple fluid gel, cinnamon ice cream

Warm Chocolate Tart

citrus segments, dark chocolate feuilletine clusters, Chino Farms mint, white chocolate frozen yogurt

Soufflé Cheesecake

cream cheese filling, persimmon, matcha green tea streusel, yuzu ice cream

Trio of Seasonal Sorbets

with fresh fruit accompaniments

dessert drinks

Night Light

vanilla infused Smirnoff vodka, Fernet Branca, espresso, cinnamon

Cafe La Jolla

french roasted coffee, Hershey's chocolate, Bailey's irish cream, Kahlua whipped cream

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

** menu items are subject to change and availability