



SAN DIEGO RESTAURANT WEEK

fifty dollars per person

- please select one from each course -

- beverage pairings available for an additional \$30 -

STARTERS

"Fish Tacos", yellowfin tuna, California avocado, corn nuts

Lobster Bisque, salt baked Chino Farms celery root, stone crab arancini, oyster cracker

Roasted Baby Beets, Chino Farms strawberries, fennel, feta, sorrel,
Ras el Hanout-charred strawberry vinaigrette *(Vegetarian/Ask Vegan)*

Honeynut Squash, honey vinaigrette, toasted squash seed and bee pollen dukkah, tangerine,
Espelette yogurt, chili *(Vegetarian/Vegan)*

Snapper Crudo, coconut, jalapeño, fingerlime ponzu, seaweed, radish, crispy rice **+5**

Grilled Octopus, black garlic romesco, potato, black radish, cilantro, almond **+5**

Beef Tartare, fermented pear, gochujang, scallion, crispy beef tendon, pickled daikon **+5**

Salanova Lettuces, sunflower seed brittle, roasted sunchoke, celery, preserved grape,
Point Reyes blue cheese, fines herbes, banyuls vinaigrette *(Vegetarian/Ask Vegan)* **+4**

Lamb Sausage en Croute, parsnip mustard, date, caramelized fennel **+4**

Carrot Campanelle Pasta, soft egg, pickled ramps, peas, parmesan, potato crumble
(Vegetarian) **+5**

Crispy Pork Belly, BBQ baked shelling beans, quince mustard, pistachio, crispy brassicas **+6**

Nettle Spaghetti, uni butter, chili, clams, nori gremolata **+10**

Prager Brothers Artisanal Bread, house-made spreads

+3 per person



A **3% surcharge** will be added to each bill to help cover increasing operations and labor costs

ENTRÉES

Local Yellowtail, braised fennel, leek & artichoke panisse, chanterelle mushrooms, mussels, saffron-mussel foam

Local Swordfish, butternut squash agnolotti, roasted Chino Farms carrots, sesame granola, pomegranate, curry

Maine Lobster, bok choy, oyster mushrooms, Chinese long beans, black bean vinaigrette, lobster fried rice **+28**

Roasted Chino Farms Vegetables, carrot-pepper puree, benne seed vegetable demi-glace *(Vegetarian/Ask Vegan)*

Roasted Cauliflower, heirloom grains, green curry, marcona almond, pickled raisin, Chino Farms collard greens *(Vegetarian/Vegan)*

Spinach and Artichoke Lasagna, fennel pollen, parmesan cream, chervil *(Vegetarian)* **+4**

Jidori Chicken, maitake mushrooms, smoked potato, nasturtium harissa, boudin blanc

Rohan Duck preserved kumquat, grilled broccoli, toasted peanut, scallion pain perdu, pickled vegetables, crispy duck leg **+14**

Niman Ranch Roasted Pork Chop, cauliflower, Romanesco, shishito peppers, green chorizo, pozole verde, hominy **+14**

Red Wine Braised Beef Cheeks, turnip kraut, broccoli, pastrami vinaigrette, puffed beef tendon

Beef Tenderloin, roasted carrot, potatoes, creamed kale, sour cream and onion, bone marrow vinaigrette **+16**

Dry Aged Ribeye, smoked pastrami crust, sunchoke gratin, Chino Farms Brassicas, pickled mustard seed jus **+32**

DESSERTS

Peanut Butter Sundae, chocolate milk foam, peanut butter cookie, peanut ribbon ice cream, fudge, toasted white chocolate

Spiced Apple and Caramel Mousse, sorrel-green apple sorbet, apple butter, brown butter crumble

Tangerine & Quince Vacherin, creamed cheese mousse, tangerine sherbet, burnt mandarin meringue

Warm Chocolate Tart, peppermint white chocolate chip ice cream, cocoa nib streusel

Dietary restrictions happily accommodated upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses.