



RESTAURANT WEEK

\$50

APPETIZER

Choice of:

SPICY CRAB CAKE

jalapeño aioli

MUSSELS & CLAMS

white wine | garlic / shallots / tomatoes

ITALIAN STYLE MEATBALLS

housemade marinara / shaved parmesan

CHARCUTERIE BOARD +15

chef's daily selection of cured meats and cheese

FRIED CALAMARI

garlic aioli & spicy marinara

ENTREE

Choice of:

21 DAYS DRY-AGED FILET MIGNON

8oz

AUSTRALIAN LAMB CHOPS

italian truffle potato puree/ cognac mustard sauce cream

LOCALLY CAUGHT HALIBUT

creamy polenta / light raspberry sauce / asparagus

LOBSTER RAVIOLI

pink vodka sauce / orange zest

RIGATONI CARBONARA

onion | pancetta | egg yolk parmesan | cream |
roasted bone-marrow

DESSERT

LIMONCELLO SPONGE CAKE

CHOCOLATE MOUSSE CAKE

SIDES

GARLIC MASHED POTATOES 12

TEMPURA ONION RINGS 12

PARMESAN ROSEMARY FRIES 13

ADD TRUFFLE +\$2

BAKED BRUSSEL SPROUTS 13

Pomegranate seeds, balsamic glaze

SAUTEED WILD FIELD MUSHROOMS 13

Served with shishito peppers

GRILLED ASPARAGUS 13

SAN DIEGO
Restaurant
Week

APR 3 - APR 10

PRESENTED BY THE
CALIFORNIA RESTAURANT ASSOCIATION