

# SAN DIEGO RESTAURANT WEEK

SEPTEMBER 26 - OCTOBER 3

THREE COURSES \$60

Optional Wine Pairing \$35 (all wines subject to change)

## FIRST COURSE SELECTION

### CLAM CHOWDER

manila clams, applewood smoked bacon

### MIXED ORGANIC GREENS

golden balsamic vinaigrette

**Left Coast Cellars White Pinot Noir, Willamette Valley, OR 2019**

## ENTRÉE SELECTION

### WILD COLUMBIA RIVER KING SALMON

farro risotto with lovage and black garlic

### CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN

with herbed couscous

### WILD ROSS SEA CHILEAN SEA BASS

cauliflower purée, lemon chutney, hazelnuts, brown butter

+ \$10

### FILET MIGNON DOUBLE R RANCH 8 OZ

charcoal grilled

+ \$10

**Adaptation by Plumpjack Cabernet Sauvignon, Napa, California 2017, or  
Rombauer Chardonnay, Carneros, California 2019**

## DESSERT SELECTION

### CARAMEL BREAD PUDDING

with alaea red sea salt

### DAILY ICE CREAMS & SORBETS

assorted flavors

Dine in only. Tax and gratuity additional.