



San Diego Restaurant Week

fifty dollars per person

- please select one from each course -

- beverage pairings available for an additional \$30 -

Prager Brothers **Artisinal Bread**, house made spreads +\$2 per person

starters

Beef Tartare, levain crisp, mustard-fennel kraut, horseradish, pickled ramps, lovage

“**Fish Tacos**”, yellowfin tuna, California avocado, corn nuts +2

Chino Farms **Tomato** Tart, watermelon, fresh mousse, buckwheat, gherkins, lemon balm (Vegetarian/Ask Vegan)

Chino Farms **Summer Squash**, figs, beans, P’tit Basque, spruce honey, puffed quinoa, lemon thyme (Vegetarian/Ask Vegan)

Snapper Crudo, local melons, charred cucumber, coconut, lemon verbena, jalapeño, succulents

Hudson Valley **Foie Gras** Mousse, plum, sourdough, almonds, herbs +6

Gaspor Farms Milk Fed **Porcelet Shoulder**, apricots, mustard, local lettuce, smoked butter, hazelnuts +4

Grilled Heirloom **Carrots**, benne seed, cucumber, carrot yogurt, dill, mint, anise hyssop (Vegetarian/ask Vegan)

Chino Farms Corn **Lasagna**, huitlacoche, ricotta, maitake mushrooms, cherry tomatoes, basil (Vegetarian) +3

Soft **Egg** 63, fingerling potatoes, mustard, parmesan, potato chip crumble, cured egg yolk (Vegetarian)

Charred **Octopus**, shelling beans, pickled onions, olives, tomato

* A **3% surcharge** will be added to all guest checks

* Dietary restrictions happily accommodated upon request

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses

* Menu items subject to change and availability

entrees

Local **Yellowtail**, artichokes, Romano beans, haricot vert, Bloomsdale spinach, preserved lemon

Baja Striped **Bass**, Chino Farms summer squash, tomatoes, mussels, chanterelles, squash blossom cream

Smoked **Jidori Chicken**, braised lobster mushrooms, Chino Farms corn, charred tomatillo, shishito peppers

Red Wine Braised **Beef** Cheeks, potato-horseradish puree, pickled cabbage, puffed beef tendon, mustard seeds, carrot, spring onion, fine herbs

Niman Ranch Roasted **Pork** Loin, plantain polenta, tostones, mango mojo, peppers and onions +4

Local **Grains**, Chino Farms peas and carrots, smoked cotija, radish, mint, vegetable Demi-glace, kumquat jam (Vegetarian/ask Vegan)

Chino Farms Vegetable **Pot Pie**, salsify, sunchoke, foraged herbs (Vegetarian/ask Vegan)

Rohan **Duck**, preserved cherries, duck sausage, pistachio, fennel, chanterelles +10

Rigatoni, venison sausage and pork bolognese, farm egg 63, ricotta salata, black tuffle +10

Maine Lobster, Romanesco, lobster bisque, lemon puree, lobster arancini, tarragon +20

28 Day **Dry Aged Ribeye**, Chino Farms carrots, potato gratin, ramp mornay, G-1 steak sauce +30

Beef Tenderloin, celery root, roasted carrot, creamed Swiss chard, bone marrow vinaigrette, caramelized garlic +12

desserts

Chino Farms French **Melon**, blackberries, sangria sorbet, raspberry meringue

Toasted Oat **Ice Cream**, caramelized white chocolate crèmeux, coffee-milk foam, caramel

Sorbets, fresh fruit accompaniments

Almond **Shortcake**, brûléed apricot, peach, olive oil ice cream, fennel, brown butter shortbread

Chino Farms **Strawberries**, hibiscus, rose, vanilla bean, coconut

Warm **Chocolate Tart**, eucalyptus-mint ice cream, whipped crème fraîche