



SAN DIEGO RESTAURANT WEEK

2024

Three-Course Dinner | \$55 per person

FIRST COURSE

Choice of:

SOUP

French Onion Soup fontina cheese

HEALTHY SALAD

Arugula, spring mix, edamame, cucumber, red bell pepper, celery, tossed with champagne vinaigrette crowned with blue cheese and avocado.

APPETIZER

SHRIMP AGUACHIE

Red onion, cucumber, radish and avocado with tortilla chips and micro cilantro.

MAIN COURSE

Choice of:

PORK SHANK

Mash potatoes and sauteed rainbow char red wine reduction.

MAHI MAHI VERACRUZ

Veracruz sauce, green olive, capers, jalapeno onion and tomato base.

MUSHROOM RAVIOLI

Wild mushroom truffle cream sauce

DESSERT

CHEF'S SELECTION