



SAN DIEGO
Restaurant
Week 
Sept 23-30 | 2018

menu

BLACK MUSSELS

WITH SPANISH CHORIZO VINEGRIETTE

or

TAJIN-CURED SEABASS

SEABASS, WHITE MISO, CILANTRO, COCONUT CHIP

or

MUSHROOM CEVICHE

WILD MUSHROOMS, HIERLOOM TOMATOES, THYME, GOATS MILK



VENISON

CELERY ROOT PUREE, MUSHROOMS, CHOCOLATE, PRICKLY PEAR

or

PAN SEARED SCALLOPS

SPINACH, SQUASH, CHESTNUTS, PASSIONFRUIT



FIG-ALMOND TART

WHIPPED CITRUS GOAT CHEESE

or

BANANA BREAD PUDDING

CARAMEL SAUCE