



SAN DIEGO

# 1

- ahi tuna tartar scallion, shallot, cilantro, fleur de sel, lemon oil, yuzu crème, grilled ciabatta 13
- fresh farm field greens chive, dill, farmers mushroom, parmesan, whole grain mustard vinaigrette 10
- roasted heirloom beet salad point reyes bleu, pistachio, young mizuna, balsamic vinaigrette 12
- caesar salad parmesan crisp, marinated spanish anchovy, brioche crouton 11  
add chicken 3
- hamachi sashimi citrus, radish, soy -yuzu vinaigrette, petit red shiso 14
- heirloom tomato salad lobster, avocado, grapefruit, vanilla bean, late harvest riesling vinaigrette, basil 16

# 2

- spring pea and ricotta papardelle pasta snow crab, tarragon nage, pea tendril 22
- shetlands farm salmon fennel, sun-dried tomato, caper, olive, haricot vert, coriander reduction 25
- roasted halibut celery root puree, chorizo, sautéed spinach, vanilla -saffron emulsion 26
- grilled swordfish tomato onion compote, manilla clams, ramps, chive oil 22
- crisp chicken breast yellow corn cake, garlic rapini, thyme consume 23
- filet of beef roasted farmers market mushrooms, braised shallot, port reduction 30
- block cut new york strip marble potatoes, heirloom carrot, bourbon glaze 28
- seared lamb loin pear and parsnip silk, gingered asparagus, pomegranate paint, minus 8 reduction 29

# 0

- chocolate temptation chocolate panna cotta, chocolate toffee crunch 8
- cinnamon churros with raspberry sauce
- strawberry shortcake strawberry consommé, vanilla ice cream

executive chef: john garcia

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

