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## SAN DIEGO RESTAURANT WEEK

**JANUARY 20 - JANUARY 27, 2019**

*\*\*\*WEDNESDAY THROUGH SATURDAY ONLY\*\*\**

**THREE COURSE MENU - \$50**

**WITH WINE PAIRING - \$70**

### **1ST COURSE**

*Choice of:*

#### **Classic French Onion**

French Baguette Crouton, Gruyere + Parmesan

**CUVAISON, CARNEROS, CHARDONNAY**

#### **Wedge**

Petite Iceberg, Tomato, Cucumber, Red Onion,  
Bacon, Egg, Gorgonzola, Herb Buttermilk Dressing

**BABICH "BLACK LABEL," MARLBOROUGH, NZ, SAUVIGNON BLANC**

### **2ND COURSE**

*Choice of:*

#### **Pan Roasted Chicken**

Adobo Gastrique, Ginger-Lemongrass Infused Rice, Charred Onion & Tomato

**DOMAINE ZIND-HUMBRECHT, ALSACE, GEWURZTRAMINER**

#### **Grilled Salmon**

Ginger-Lemongrass Infused Rice, Roasted Heirloom Carrots with Orange Honey

**TREFETHEN, OAK KNOLL, NAPA VALLEY, CHARDONNAY OR CLOUDLINE, WILLIAMETTE VALLEY, PINOT NOIR**

#### **Prime New York**

12 oz. Cut, Whipped Potatoes, Grilled Asparagus + Béarnaise

**LEEWIN ESTATE "ART SERIES," MARGARET RIVER, CABERNET SAUVIGNON**

### **3RD COURSE**

*Choice of:*

#### **Flourless Dark Chocolate Torte**

Italian Meringue, Caramel Popcorn, Raspberry

**VIDAL-FLEURY, MUSCAT DE BEAUMES-DE-VENISE**

#### **Key Lime Pie**

Winter Citrus, Meringue Crisps, Mandarin Orange Curd

**VIDAL-FLEURY, MUSCAT DE BEAUMES-DE-VENISE**

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**CHEF DE CUISINE:** CHERYL CRUZ

**MANAGER/SOMMELIER:** DENNIS REITER

**PASTRY CHEF:** CALI CHASE

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