



San Diego Restaurant Week

September 13 to 18th, 2009: 5 p.m. to 10 p.m.

\$ 40 per person (excluding beverages, tax and gratuity)

Appetizer

choice of...

Fiji Macadamia Spiced Baja Prawns

*Saffron Tabouleh, Harissa Tomato Jam, Kohlrabi Sprouts
Tangerine White Port Dressing*

Blue Heron Farm Magenta ~ Mâche Salad

*Heirloom Melon, Wisconsin Pleasant Ridge Reserve, Hazelnut Tarragon Oil
Huckleberry Vincotto*

Sweet Corn Blue Crab Bisque

Cumin Popcorn, Pancetta, Enoki Mushrooms

Main Course

choice of...

Chervil Fennel Pollen Crusted Alaskan Halibut

Rose Fingerlings, Tomato Confit, Serrano Ham, Amaro Fig Reduction

Honey Crystal Plum Scented Maine Diver Scallops

Red Quinoa, Basil Salad, Persimmons, Buddha's Hand Sake Essence

Mid Western Center Cut Filet Mignon

*Speziato Tartufo Potato Timbale, Porcini Butter, Pear Chutney
Fortified Shiraz Reduction*

Dessert

"Trilogy"

*Kona Kahlua Espresso Torte
Blueberry Violette Pot de Crème
Maltese Orange Sorbet*

Food selections subject to change based on availability.