

RESTAURANT WEEK

\$45 PER PERSON

Appetizer

Choice Of:

6 DAILY FRESH OYSTERS

cucumber | champagne
mignonette | spicy cocktail sauce

FISHERMAN'S WHARF STYLE CRAB CAKES

basil aioli | cherry tomatoes |
balsamic reduction

SALTWATER SALAD

little gems | oak lettuce | frisee |
pickle red onions | herbs |
crostini bread

HAND CUT STEAK TARTARE+4

dijon mustard | capers | parsley |
chives | rice chips | quail egg |
micro greens

SALTWATER LOBSTER BISQUE

lobster chunks | chives | sherry |
crostini

Entree

Choice Of:

LITTLE NECKS CLAM LINGUINE

shaved garlic | white wine |
clam au jus | herbs

STUFFED SOLE

stuffed with shrimp | crabmeat |
fresh herbs | served with potato &
leek cakes | salted carrots |
citrus emulsion

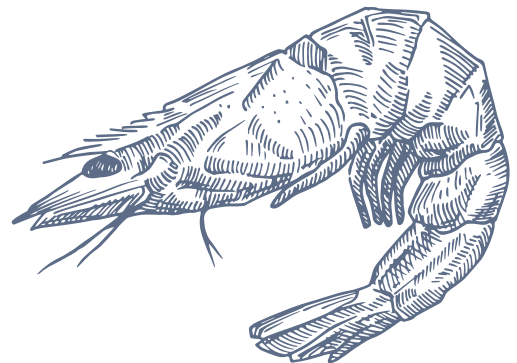
SALMON FILET

seared | crispy ginger | carrots |
bok choy | warm mango & crab
salad | citrus emulsion

NEW YORK SIRLOIN 16 OZ

PACCHERI SEAFOOD RAGU

large tube pasta | fresh fish ragu
| pistachio



SAN DIEGO

Restaurant
Week

SEPT 22 - 29

Presented by California Restaurant Association

DESSERT

Choice Of:

TIRAMISU

LIMONCELLO CAKE

