



SAN DIEGO RESTAURANT WEEK
September 13-18, 2009: 5 p.m. to 10 p.m.
\$ 30 per person (excluding beverages, tax and gratuity)

APPETIZER (CHOICE OF)

Blue Crab Cake

Cracked Wheat, Roasted Eggplant, Melon Salad, Lemon Verbena Butter

Baked Brie Baby Portobello Mushroom Salad

Organic Iowa Prosciutto, Pear, Wild Arugula, Honey Balsamic Dressing

Chilled Heirloom Tomato Soup

Goat Cheese Timbale, Basil Sprouts, Spicy Croutons, Extra Virgin Olive Oil

MAIN COURSE (CHOICE OF)

Maple Chili Smoked Local Sea Bass

Green Lentils, Pancetta, Tomato Confit, Sage Vermouth Jus

Pistachio Butter Basted Lobster Tail

Butternut Squash Risotto, Broccolini, Chives, Tangerine Saffron Sauce

Five Peppercorn Crusted Filet Mignon

Vermont Cheddar Mash Potato, Asparagus, Red Onion Jam, Old Vine Zinfandel Mustard Glaze

DESSERT (CHOICE OF)

California Cheesecake

Carlsbad Strawberries, Preserved Figs, Chocolate Stick

Blue Sky Ranch Organic Hibiscus Lemon Tart

Almond Crust, Coconut Whipped Cream, Vanilla Meringue

Cacao Barry Chocolate Mousse Cake

Pistachio Tuile, Brandied Cherries, Mint Syrup

Food and wine selections subject to change based on availability.