

Prix Fixe Dinner

\$40 per person*
choose one from each course

FIRST COURSE

HOUSE-MADE HUMMUS OR BABA GHANOUSH

pita bread, vegetable crudite

LITTLE GEMS SALAD

anchovy, crouton crumble, sesame caesar dressing

FARMERS MARKET SALAD

super greens, cucumber, tomatoes, beets,
watermelon radish, seasonal fruit, goat cheese,
stone ground mustard-champagne vinaigrette

CRISPY BRUSSELS SPROUTS

hot honey, almond crumble

SECOND COURSE

ROASTED WILD MUSHROOMS

purple cauliflower, shishito peppers, pickled red onions,
romesco, wild rice

BLACKENED SHRIMP TACOS

herbed basmati rice, chipotle crema, pickled red onions

EGGPLANT BOLOGNESE

house-made ziti, bread crumbs

TOMATO BASIL PASTA

house-made linguine, charred tomatoes, garlic,
chile flakes, white wine, EVOO

MOROCCAN BRAISED LAMB MEATBALLS

feta, harissa, braised pepper sauce,
herbed basmati rice, mint salad

DESSERT

SEMIFREDDO

a semi-frozen dark chocolate Italian style mousse

PEACH + BERRY COBBLER

served warm with vanilla bean ice cream

This offer includes 1 starter, 1 entree, and 1 dessert for \$40 per person*.
Valid during San Diego Restaurant Week 9/13-9/20 2026. Cannot be combined with any other offers. Valid for dine-in only. No substitutions allowed.

*plus tax and any applicable gratuity for parties of 8 or more.

8.26