



DATE NIGHT MENU

\$99 PER COUPLE

FIRST COURSE

choice of one shared appetizer

CRISPY CALAMARI

housemade marinara / chipotle aioli

ORGANIC GREYSTONE

Encinitas living lettuce / caramelized walnuts / bosc pear / Maytag Farms blue cheese / stone ground lemon vinaigrette / truffle croutons

WEST COAST OYSTERS G.F.-D.F.

dressed in champagne / ginger / shallot mignonette / classic accompaniments
(one order per couple)

WEDGE SALAD G.F.

local baby iceberg lettuce / Maytag Farms blue cheese / cherry tomatoes / applewood bacon / scallions / blue cheese dressing

CAESAR SHAVED BRUSSELS SPROUTS G.F.

classic romaine Ceaser / shaved brussels sprouts add anchovies \$3

SECOND COURSE

choice of two entrees

BOURBON BRAISED PORK *G.F.

apricot jam / CA buttermilk polenta / pickled carrots

BISON TENDERLOIN *G.F.

10 oz filet / poached pear / dry fig port reduction / crispy truffle risotto cake

APPLEWOOD SMOKED CHINOOK SALMON *G.F.

served medium / broccolini / organic carrots / champagne unagi sauce

WILD BOAR PASTA *G.F.

rigatoni / sausage / portobello mushrooms / fennel / organic tomatoes / goat cheese

48 DAYS DRY-AGED NEW YORK STRIP

THIRD COURSE

choice of one shared dessert

NEW YORK CHEESE CAKE

CHOCOLATE MOUSSE

LEMONCELLO SPONGE CAKE

ADD A BOTTLE OF HOUSE WINE FOR +\$25

NOT VALID ON WEEKENDS