

SAN DIEGO RESTAURANT WEEK

Starters choice of

ARTISIAN LETTUCE

point reves blue cheese, candied almonds, chive, tarragon, mimosa vinaigrette

PORK BELLY

honey lime glazed, calabrian chimichurri, mini popcorn, cilantro sherry vinaigrette

WAGYU MEATBALLS

whipped ricotta, tomato sugo, torn basil, shaved reggiano, baguette

MARYLAND CRAB CAKE +\$5 ENHANCEMENT jumbo lump blue crab, charred serrano remoulade, herb salad with citrus vinaigrette

Mains choice of

JAMBALAYA

smoked andouille sausage, blackened prawns c chicken thigh, oven roasted tomatoes, trinity" rice, creole broth, scallions

"RFC" RUSTIC FRIED CHICKEN

buttermilk brined chicken, butter biscuits, creamed corn, house made hot sauce

FILET FRITES +\$10 ENHANCEMENT 6oz, grilled filet mignon, blue cheese butter, parmesan fries, pickled shallots, garlic aioli

Desserts choice of

CAST IRON COOKIE

warm chocolate chip & heath bar cookie topped with vanilla ice cream & caramel sauce

BANANA PUDDING

whipped banana, vanilla wafers, whipped cream

Complete your San Diego Restaurant Week experience by enjoying another SDRW menu at one of our sister venues - Huntress & Lumi.