

Restaurant Week

3 COURSE MEAL FOR \$60

STARTERS

Mushroom Stuffed Arancini

smoked mozzarella, sun dried tomato, spicy marinara, parmigiano reggiano **V**

Grilled Stone Fruit Salad

red onions, humboldt fog goat cheese, candied walnuts, elegant lady peach vinaigrette **GF V**

ENTREES

Chicken Petaluma

chive mousseline mash potato, summer squash, maitake mushrooms, chicken jus, pea tendrils **GF**

Sustainably Raised Verlasso Salmon

sautéed ancient grain salad, rainbow chard, pickled onion, golden beet beurre blanc **GF**

Wild Mushroom Risotto

mushroom stock, cashew cream, pickled red onions, asparagus tip **VV GF**

DESSERTS

Carlsbad Strawberry Panna Cotta Raspberry Tart

V: Vegetarian
VV: Vegan
GF: Gluten Free

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