

VALENTINE'S DAY PRIX FIXE

\$60 | \$80 including beer pairings | \$85 including wine pairings

STARTER

OAK-ROASTED FARMERS' MARKET BEETS

Rosé Gastrique, Mizuna, Truffled Goat Cheese, Toasted Macadamia Nuts, Balsamic Reduction

Suggested Pairing

THE HARLOT

Belgian Extra Ale, Societe Brewing Co.

CALI REPUBLIC

Pinot Noir, Edna Valley, 2012

ENTRÉE

WOOD-GRILLED RACK OF LAMB

Marinated Baby Artichokes, Smoked Kohlrabi Greens, Sunchoke Purée, Blood Orange and Mint Chutney

Suggested Pairing

BREWER'S SPECIAL BROWN ALE

Brown Ale, New English Brewing Co.

ACRATA TACHA

Grenache, Valle de Guadalupe, 2009

DESSERT

CHOCOLATE TART

Chocolate Moelleux, Sablé Breton, Chocolate Hearts

Suggested Pairing

BLUE BRIDGE COFFEE STOUT

Imperial Coffee Stout, Coronado Brewing Co.

M. CHAPOUTIER

Port-Style Wine, Banyuls, 2012

Please help conserve San Diego's water resources ~ we will gladly serve water and refills at your request. Please let your server know of any food allergies, dietary restrictions, or special requests. Our culinary staff will strive to accommodate any special needs through the use of our locally sourced ingredients.

A mandatory surcharge of 2% will be added to all items sold to help offset the cost of state and city minimum wage increases.

For parties of 7 or more, a mandatory service charge of 20%, plus current sales tax will be added to your bill.

WARNING: Consuming raw or undercooked meat, eggs, poultry, seafood or shellfish may increase your risk of contracting food-borne illness, especially if you have certain medical conditions.