

# SPRING

## SMALL

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- BAJA TOSTADAS striped sea bass / smoked crema / aji amarillo salsa / lime R 14  
CAPRESE TOAST avocado / heirloom tomato / burrata / prager brother bread V 14  
BUFFALO CAULIFLOWER roasted cauliflower / buffalo sauce / blue cheese V 10  
STEAK TARTARE steak vinaigrette / house pickles / sunny quail egg / country toast R 16  
SPICY SHRIMP coconut milk / chili / grilled toast 16  
SEARED SCALLOP corn and chili salsa / jalapeño / carlsbad berry gastrique 18  
P.E.I. MUSSELS tikka masala sauce / mint chutney / herb naan 22  
HOUSE FLATBREAD mozzarella / tomato / basil V 13  
THE GIANT MEATBALL chimichurri / pepper relish / polenta 14  
CHAR-GRILLED OCTOPUS kung pao cucumbers / shisito peppers / ponzu 16  
CHEESE & CHARCUTERIE chef's daily selection 25

## BOWL & GREEN

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- ARTICHOKE SOUP truffle oil / pecorino / snap pea salad V 11  
STRAWBERRY FIELDS sorrel / arugula / strawberry pudding / almond soil  
farmer's cheese / champagne-vinaigrette V 12  
CAFFEINATED BEETS midnight moon / hazelnuts / arugula V 12  
HEARTY GREEN SALAD mustard & kale greens / julian apples / almond  
ricotta salata / citrus-dijon vinaigrette V 10  
CAESAR pecorino / sourdough croutons / anchovy dressing 14

## COMPOSED

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- VEAL BOLOGNESE house tagliatelle / cherry tomato / pecorino 26  
THREE-DAY COLORADO LAMB SHANK molé / pickles / fresh tortillas 38  
SALMON apple cauliflower pureé / brussels sprouts / caper verjus- brown butter 32  
ROAST CHICKEN pan jus / baby carrot / whipped yukon potato 26  
SPRING FARRO RISOTTO peas / fava bean / artichoke / pecorino V 24  
CHEF'S WHIM VEGETABLE PLATE weekly farmer's market hand selection V 18

## FROM THE GRILL

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- 7oz PETIT FILET sautéed green beans / romesco / smoked butter 34  
10oz NY STEAK FRITES striploin / chimichurri / fries 38  
12oz BBQ PORK CHOP spaetzle / spring mushroom / dandelion greens  
blue cheese / grain mustard vinaigrette 34  
6 oz MAHI-MAHI smashed english peas / cherries / charred asparagus 32

## SIDES

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- MAPLE BOURBON CARROTS V 8  
SAUTÉED GREEN BEANS V 8  
ROASTED BRUSSELS SPROUTS V 8  
WHIPPED YUKON POTATO V 8

*We proudly partner with and support local San Diego farmers featuring products from Santa Monica Seafood, NEWPORT Meats Co, and Prager Brothers Bread. All vegetables come from our hearth oven to preserve their natural flavor.*

*Please alert your server of any allergies  
Split plate charge \$5 for composed dishes  
18% service charge included for parties of 6 or more*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

V VEGETARIAN | GF GLUTEN FREE | R RAW

SEASONS  
RESTAURANT