



## DINNER

**THE RED DOOR** RESTAURANT SOURCES ALMOST EXCLUSIVELY FROM LOCAL FARMERS, PRODUCERS, BREWERS AND DISTILLERS. WE PROUDLY SERVE LOCALLY GROWN, HAND-CRAFTED PRODUCTS, AND ONLY THE FRESHEST AVAILABLE. CHEF OWNER **LUCIANO CIBELLI** PERSONALLY SELECTS EVERY ITEM WE SERVE AND CHOOSES UNIQUE SELECTIONS FOR TRANSFORMATION INTO FLAVORS YOU CAN ONLY FIND AT **THE RED DOOR**

### START & SHARE

<b>SOUP</b>    WHITE CANNELLINI BEAN    SAGE TOMATO BROTH	\$8
* <b>BRUSSELS AND BACON</b>    ROASTED SPROUTS    PISTACHIOS    CARMELIZED ONIONS	\$14
* <b>ROASTED BEETS &amp; BURRATA CHEESE</b>    BALSAMIC SYRUP    BASIL OLIVE OIL	\$15
<b>VEAL MEATBALL</b>    TOMATO PORT WINE    SAGE	\$16
<b>FRIED CALAMARI &amp; KALE</b>    CHIPOTLE DIP	\$16
* <b>CARLSBAD MUSSELS</b>    GARLIC TOMATO RIESLING BROTH    FENNEL POLLEN	\$16
* <b>STEAMED CLAMS</b>    GARLIC CONFIT    RIESLING    HOUSE MADE TOASTED FOCACCIA	\$16
* <b>BUTTERNUT BRIE</b>    PEAR    SPICED BUTTERNUT SQUASH    ONION    CRANBERRY    WALNUTS    TRIPLE CREAM BRIE	\$14
<b>FLATBREAD</b>    BASIL PESTO    HOUSEMADE SAUSAGE    FONTINA CHEESE	\$15
<b>CASHEW CRUSTED WINGS</b>    CASHEW CRUSTED FREE-RANGE WINGS    RED CURRY GLAZE    CILANTRO CRÈME FRAÎCHE	\$16
<b>MEAT LOVER'S MAC</b>    BACON    GRUYERE    FONTINA    AGED CHEDDAR    NDUJA SAUSAGE	\$16
<b>FRIED EGG &amp; MARROW</b>    ROASTED BONE MARROW    CAGE-FREE FRIED EGG    CAPERS    TOASTED BRIOCHE	\$18

### LOCAL FARM SALADS

* <b>THIN SHAVED BRUSSELS SPROUTS</b>    MASHED AVOCADO    SUNFLOWER SEEDS    FETA CHEESE	\$14
* <b>HARVEST SALAD</b>    GARDEN FRUITS & VEGETABLES FROM OUR HARVEST OF THE MOMENT    CHEF'S HOUSE DRESSING	\$14
<b>KALE CAESAR SALAD</b>    PARMESAN TOASTED NAAN    BLACK PEPPER    CITRUS HUMMUS SPREAD    RADISHES	\$14
<b>FARM-TO-FORK</b>    SAUTÉED VEGGIES OF THE MOMENT    BASIL PESTO	\$14
* <b>ARUGULA</b>    PEAR    CANDIED PECAN    GORGONZOLA CHEESE    CASHEW DRESSING	\$14

### DINNER

<b>EGGPLANT PARMESAN</b>    BAKED FRESH MOZZARELLA    TOMATO BASIL	\$25
* <b>VEGAN QUINOA</b>    PUMPKIN PUREE    PEARL ONIONS    MUSHROOMS    KALE    TURNIPS    CITRUS EVOO EMULSION	\$28
<b>FREE RANGE CHICKEN</b>    BRAISED BREAST    MUSHROOM    MARSALA DEMI GLACE    ROASTED POTATO	\$30
* <b>RED DOOR BURGER</b>    8OZ.    ONION    BUTTER LETTUCE    BACON    LEMON AIOLI    BRIE    AVOCADO    FRENCH FRIES	\$19
<b>SHORT RIBS</b>    BOURBON BBQ    CARAMELIZED ONIONS    POLENTA	\$34
<b>LAMB SHANK</b>    BRAISED LAMB    BUTTERNUT SQUASH RISOTTO    GREMOLATA    PORT WINE SAUCE	\$34
<b>BEEF WELLINGTON</b>    SEARED TENDERLOIN    MUSHROOM DUXELLE    PUFF PASTRY    MUSHROOM MADEIRA    VEGGIES	\$42
* <b>SEARED SCALLOPS</b>    CAULIFLOWER PURÉE    CARROTS    SQUASH    RED ONIONS    TURNIPS    THYME    PESTO    BACON	\$35
* <b>FRESH CATCH</b>    CATALINA OFFSHORE    BEET PURÉE    ROASTED VEGETABLES    BEURRE BLANC	\$36
* <b>RISOTTO</b>    PREPARATION CHANGE DAILY	MP

### RED DOOR HAND CRAFTED PASTA

<b>LASAGNA</b>    BOLOGNESE STYLE	\$25
<b>PAPPARDELLE</b>    SLOW BRAISED RED WINE MEAT RAGU'	\$25
<b>SEAFOOD FETTUCCINE</b>    MUSSELS    CALAMARI    SCALLOPS    SHRIMP    CLAMS	\$30
<b>ORECCHIETTE</b>    SAUSAGE    MUSHROOM    PEARL ONIONS    BRANDY CREAM	\$25
<b>CAVATELLI</b>    FARM TO FORK    TOMATO    AGED PECORINO	\$25
<b>GNOCCHI</b>    BASIL PESTO    STRING BEANS    ROASTED PEPPERS	\$25
<b>RAVIOLI</b>    PREPARATION CHANGE DAILY	MP
* <b>BUCATINI</b>    FRESH TOMATO    BASIL    AGED PECORINO	\$25

### SAN DIEGO FARMS

SAN DIEGO COUNTY IS HOME TO 5,700 SMALL FARMS, MAKING US THE LEADING COUNTY IN THE NATION FOR SMALL INDEPENDENT FARMS, PER CAPITA.

SOURCING FROM LOCAL FARMS, RANCHES, FISHMONGERS, BREWERIES, AND WINERIES IS KEEPING MONEY CIRCULATING WITHIN SAN DIEGO TO HELP SUSTAIN AND STRENGTHEN THE LINK BETWEEN THE FARMING COMMUNITY AND HOSPITALITY INDUSTRY. WE LOVE OUR CITY.

### SAN DIEGO SOURCES

FALLBROOK HACIENDA	2 PEAS IN A POD FARM
CATALINA OFFSHORE	COASTAL FARMING
STONE BREWERY	KONG THAO FARM
TAMAI FARMS	COLEMAN FAMILY FARMS
BLACK SHEEP FARMS	

### ETHICALLY SOURCED | SEASONAL CUISINE

EATING RAW OR UNDERCOOKED FOOD CAN INCREASE YOUR RISK TO FOOD BOURNE ILLNESS.

\*GLUTEN FRIENDLY

WE ACCEPT ALL MAJOR CREDIT CARDS

OPEN TABLE GIFT CARDS AND RED DOOR DIGITAL CARDS