

A.R. VALENTIEN.

Celebrating 15 Years

In celebration of the 15th anniversary of The Lodge at Torrey Pines, we are bringing back a few favorites from our opening menu along with a special libation featuring a 15-year-old spirit.

We hope you enjoy, and thank you for celebrating with us.

THE 15

El Dorado 15 Year Old Special Reserve Rum, Amaretto, White Peach Purée, Orange Juice. Rimmed with Tajin and garnished with a smoked and candied orange wheel.

TUNA CARPACCIO

Thinly sliced ahi tuna served over horseradish crème fraîche. Garnished with fried capers, fried parsley and a squeeze of lemon.

VEAL CHEEKS

Veal cheeks are braised slowly with white wine, aromatic vegetables and herbs. They are then brushed with Dijon mustard, sprinkled with herb breadcrumbs and lightly browned. Served with the braising jus, English peas & wilted lettuce.

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.