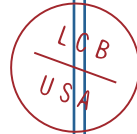


THE FRESHEST
 CROWN
 LANDING
 FROM THE SEA

EXECUTIVE CHEF CHRIS AGUIRRE

RESTAURANT CHEF JAMIE DUNN



Here at Crown Landing, enjoy one-of-a-kind, locally-inspired fare with a commitment to sourcing seasonal, sustainable ingredients. Chef Jamie Dunn shines a spotlight on San Diego's distinct character, flavors and the freshest seafood available. We are proud to partner with and support San Diego Farmers' Markets, Susie's Farm, and Chesapeake Fish Co.

DESSERTS

- STRAWBERRY SHORTCAKE.....\$9
brown butter financier, strawberry curd, vanilla yogurt sorbet
- CHOCOLATE & GREEN TEA BOMBE\$9
toasted coconut, caramel ice cream
- ORANGE CREAMSICLE\$9
crisp pavlova, candied kumquats, orange sorbet
- CHEESE & CHARCUTERIE\$16
selection of california cheeses, local salumi, fruit compote,
honey comb, pickled vegetables, toasted crostini

32.6311285°N

117.1377069°W

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION. PLEASE INFORM US OF ANY DIETARY RESTRICTIONS SO WE MAY DO OUR BEST TO ACCOMMODATE YOUR NEEDS.

