

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

* SOUP WHITE CANNELLINI BEAN SAGE TOMATO BROTH	\$10
VEGAN NACHOS CACAO SEA SALT CHILI TORTILLA CHIPS CASHEW CHEESE SAUCE SEASONAL PICO DE GALLO	\$14
* BRUSSELS AND BACON ROASTED SPROUTS PISTACHIOS CARMELIZED ONIONS	\$15
* ROASTED BEETS & BURRATA CHEESE BALSAMIC SYRUP BASIL OLIVE OIL	\$16
* VEAL MEATBALL TOMATO PORT WINE SAGE	\$17
FRIED CALAMARI & KALE CHIPOTLE DIP	\$18
CARLSBAD MUSSELS GARLIC TOMATO RIESLING BROTH FENNEL POLLEN	\$19
STEAMED CLAMS GARLIC CONFIT RIESLING HOUSE MADE TOASTED FOCACCIA	\$19
BUTTERNUT BRIE PEAR SPICED BUTTERNUT SQUASH ONION CRANBERRY PECANS TRIPLE CREAM BRIE	\$16
FLATBREAD BASIL PESTO HOUSEMADE SAUSAGE FONTINA CHEESE	\$19
CASHEW CRUSTED WINGS CASHEW CRUSTED FREE-RANGE WINGS RED CURRY GLAZE	\$19
MEAT LOVER'S MAC BACON GRUYERE FONTINA AGED CHEDDAR NDUJA SAUSAGE	\$16

LOCAL FARM SALADS

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

DINNER

EGGPLANT PARMESAN BAKED FRESH MOZZARELLA TOMATO BASIL	\$25
* VEGAN QUINOA PUMPKIN PUREE PEARL ONIONS MUSHROOMS KALE TURNIPS CITRUS EVOO EMULSION	\$28
FREE RANGE CHICKEN BRAISED BREAST MUSHROOM MARSALA DEMI GLACE ROASTED POTATO	\$35
FREE RANGE CHICKEN PARMESAN FRESH TOMATO BASIL SPAGHETTI	\$40
SHORT RIBS BOURBON BBQ CARAMELIZED ONIONS POLENTA	\$40
LAMB SHANK BRAISED LAMB BUTTERNUT SQUASH RISOTTO GREMOLATA PORT WINE SAUCE	\$40
BEEF WELLINGTON SEARED TENDERLOIN MUSHROOM DUXELLE PUFF PASTRY MUSHROOM MADEIRA VEGGIES	\$48
* SEARED SCALLOPS CAULIFLOWER PURÉE CARROTS SQUASH RED ONIONS TURNIPS THYME BACON	\$40
* FRESH CATCH CATALINA OFFSHORE BEET PURÉE ROASTED VEGETABLES BEURRE BLANC	\$40
* RISOTTO PREPARATION CHANGES DAILY	MP

RED DOOR HAND CRAFTED PASTA

LASAGNA BOLOGNESE STYLE	\$25
PAPPARDELLE SLOW BRAISED RED WINE MEAT RAGU'	\$25
SEAFOOD FETTUCCINE MUSSELS CALAMARI SCALLOPS SHRIMP CLAMS SQUID INK FETTUCCINE	\$34
ORECCHIETTE SAUSAGE MUSHROOM PEARL ONIONS BRANDY CREAM	\$25
CAVATELLI FARM TO FORK TOMATO AGED PECORINO	\$25
GNOCCHI BASIL PESTO STRING BEANS ROASTED PEPPERS	\$25
RAVIOLI PREPARATION CHANGE DAILY	MP
* BUCATINI 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