



Herringbone

LA JOLLA, CALIFORNIA

San Diego Restaurant Week

JANUARY 15-22, 2017

OYSTER BAR

Each 3~ / Half Dozen 16~ / Full Dozen 31~

Fanny Bay, BC / *Mild, Firm, Cucumber*

Nautilus, Baja / *Clean, Briny, Sea Grass*

Hood Canal, WA / *Briny, Light, Clean*

Kumamoto, CA / *Plump, Tender, Melon*

Kusshi, BC / *Sweet, Crisp, Clean*

Osprey, PEI / *Salty & Sweet*

Oyster Sampler 16 / 31~

ANDS 7~

Herb Fries

Kale & Pole Beans

Pinenuts, Pomegranate, Green Garlic

Baja Style Corn

Crema, Cotija, Scallions, Cilantro Baja

Fried Brussel Sprouts

Candied Pecans

Daily Happenings

OYSTER HOUR

4-6pm Daily

Monday 4pm-Close

TANNIN TUESDAY

All wine bottles ½ off

all day & night

LIVE MUSIC / DJ

Thursday - Sunday in the lounge

LOCAL ALES & ACOUSTICS

January 30th / 2-6pm

Saint Archer Brewery tap

takeover & live music.

WEEKEND BRUNCH

Saturday & Sunday 10am-2pm

SUNDAY FISH FRY

Whole Fried Fish to Share



@HerringboneEats

#SDRW

*Gluten Free/Optional

*We support local & organic agriculture
whenever possible.*

\$30 DINNER PRIX FIXE

1ST COURSE (CHOICE OF):

Mixed Greens* *Radish, Shaved Carrot, Herb Champagne Vinaigrette*

Local Ceviche Tostada *Serrano, Red Onion, Lime, Guacamole, Radish*

Heirloom Carrot Soup *Mole, Epazote*

2ND COURSE (CHOICE OF):

Margherita Flatbread *Tomato, Basil, Parmesan, Hand Stretched Mozzarella*

Bianca *Roasted Garlic Bechamel, Chilies, Charred Scallion, Lemon Ricotta*

Fennel Sausage Flatbread *Tomato, Beech Mushrooms, Hand Stretched Mozzarella*

Pineapple *'nduja, smoked mozzarella, Cilantro*

Chowder Pie *Clams, Potato, Corn, Lardo, Veloute, Garlic, Parmesan*

\$50 DINNER PRIX FIXE

1ST COURSE (CHOICE OF):

Mixed Greens*

Radish, Shaved Carrot, Herb Champagne Vinaigrette

Heirloom Carrot Soup

Mole, Epazote

Albacore Poke

Candy Onion, Pineapple, Fresnos, Yuzu Creme Fraiche

Tuna Carpaccio*

Olive Oil, Calabrian Chile, Crispy Farro, Chives, Lemon

Local Ceviche Tostada

Serrano, Red Onion, Cilantro, Lime, Radish, Guacamole

Baby Beet Salad

Whipped Humboldt Fog, Fennel, Pistachio, Spinach, Citrus Vinaigrette

2ND COURSE (CHOICE OF):

Linguine & Clams

San Marzano Tomatoes, Chili Flakes, Preserved Lemon

Whole Roasted Branzino* [Additional 5~]

Toasted Almond, Cauliflower Puree, Chermoula

Grilled Swordfish

Asparagus, Zucchini, Piquillos, Pickled Fennel, Chorizo, Creole Nage

48 Hour Grilled Shortrib

Root Vegetables, Celery Root Puree, Tarragon Vinaigrette

Grilled Pork Chop*

Persimmon Mostarda, Red Russian Kale, Pole Beans, Ricotta Salata, Pinenuts

Seared Albacore Tuna*

Cara Cara, Romesco, Fennel, Arugula, Castelvetro Olives

SWEETS

available for both menus

Warm Sticky Toffee Date Cake

Toffee Sauce, Asian Pear and Blackberry Salsa, Toasted Almond Ice Cream

London Fog Torte

Chocolate Almond Cake, Earl Grey Bavarian Cream, Lavender Ice Cream

Coconut and Blueberry Banana Sorbet

Served with Seasonal Fruits & Meringue



Because of the value associated with San Diego Restaurant Week's menus, we do not permit sharing, substitutions or additional discounts.

FOOD ALLERGY DISCLAIMER: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions. — Section 11051, 2003 DC