

BACKYARD

KITCHEN & TAP

SDRW DINNER MENU // January 15th - 22nd, 2017

// FIRST COURSE

Choice of:

Organic Greens ✓

Arcadian Mix, Strawberries, Watermelon, Candied Pecans, Feta Cheese, Balsamic Vinaigrette

Blistered Shishito Peppers ⊗ w/o sauce

Romanesco Sauce, Sea Salt

Bruschetta ✓

Roasted Tomatoes, Burrata, Shaved Garlic, Onion, Basil Pesto, Crostini

Braised Short Rib Chili ⊗ w/o bread

Roasted Tomatoes, Braised Short Rib, Chili Beans, Cheddar Cheese, Sour Cream, Jalapeño Corn Bread

7-Layer Hummus ⊗ w/o bread

Chickpea Hummus, Avocado Mousse, Black Olive Tapenade, Roasted Red Peppers, Cilantro, Pine nuts, Pomegranate Seeds. Served with Cracker Bread

// SECOND COURSE

Choice of:

Three Cheese Meat Mac n' Cheese

Tasso ham, Slab Bacon, Andouille Sausage, Fresh Rigatoni, White Cheddar Cream Sauce, Horseradish Bacon Breadcrumbs Crust

Shrimp Paella

Tiger Prawns, Andouille Sausage, Chicken, Peas, Saffron Rice

BBQ Combo Platter

Ribs, Brisket, Pulled Pork, Pork Belly n' Beans, Coleslaw

Grilled Salmon Bucatini

Atlantic Salmon, Basil Pesto Bucatini, Roasted Cherry Tomatoes, Shaved Garlic, Pine Nuts, Sauce Vierge

Lobster Roll

Tarragon Aioli, Wild Arugula, Tomato, Brioche Roll

// DESSERT COURSE

Choice of:

Mexican Hot Chocolate

Abuelita Chocolate Custard, Whip Cream, House Fried Churro

Crack Cookie Sundae

Chicken Skin Chocolate Chip Cookies, Caramel Sauce, Chocolate Sauce, Whip Cream, Vanilla Gelato

Carrot Cake

Layered Carrot Cake, Mascarpone Cream, White Chocolate Carrot Cream, Candied Pecans, Crystalized Candy Ginger

GF ⊗ Vegetarian ✓

// 30.00 PER PERSON
*Pricing not inclusive of beverages, gratuity or applicable CA State sales tax

SAN DIEGO RESTAURANT WEEK

