

BANKERS HILL

BAR + RESTAURANT

SAN DIEGO RESTAURANT WEEK

A.M.

P.M.

ITEM

EXPENSE

DINNER MENU**\$40****FIRST****Thai Curry &
Chicken Meatball Soup**Lemongrass, Braised Lentils, Baby Carrots,
Whipped Coconut Cream, Spiced Pepitas**Roasted Beet & Citrus Salad**Farmers Market Oranges, Ruby Red Grapefruit,
Roasted Pistachio, Bucheron Goat Cheese**Warm Mushroom & Baby Kale Salad**Braised Bacon, Couscous, Mustard Vinaigrette,
Parmesan, Deviled Egg**Burrata Salad & Warm Flatbread**Olive-Pepper Relish, Romanesco,
Wild Arugula, Aleppo Oil**Crispy Szechuan Brussels Sprouts**

Pork Belly, Toasted Sesame, Cilantro

SECOND**Butternut Squash Ravioli**Mushroom Sauté, Shaved Brussels Sprouts, Spiced Walnuts,
Parmesan-Porcini Cream**Spiced Roasted Petrale Sole**Potato-Fennel Puree, Savoy Spinach, Lemon Butter,
Local Citrus**Crispy Chicken Schnitzel**Cauliflower Mashed Potatoes, Baby Carrots,
Sautéed Spinach, Fried Egg, Chicken Jus**Bolognese & House-Made Pappardelle**Chicken, Pork and Veal Ragu, Parmigiano-Reggiano,
Wild Arugula, Sherry Vinaigrette**Bacon-Wrapped Pork Tenderloin**Mustard-Braised Cabbage, Garlic Mashed Potatoes,
Pomegranate Jus**THIRD****Chocolate Brownie**Espresso Baileys Ice Cream, Pretzel Crunch,
Chocolate Sauce**Lemon Cheesecake**

Huckleberry Compote, Vanilla-Poached Kumquats

Butterscotch Pudding

Crème Fraiche, Pecan Toffee, Shortbread Cookies

BEVERAGE PAIRING**\$30****FIRST****Alpine Jewel**

Barrel Aged Gin, Genepi, Kina

SaisonAlmanac, Saison Dolores,
San Francisco, CA**Gruner Veltliner**Nikolaihof, "Hefeabzug"
Wachau, Austria 2013**Pinot Noir**St. Innocent, "Villages Cuvee"
Willamette Valley, Oregon 2014**Elbling**Hild, Elbling Sekt, Obermosel,
Mosel-Saar-Ruwer, Germany NV**SECOND****Sucker Punch**Rum, Oleo Saccharum, Spices, Black
Tea, Vanilla Bean, Citrus, Clarified Milk**Red Ale**

Pizza Port, Sharkbite, San Diego, CA

ChardonnayThe Fabelist,
"Fable 163: The Bee and Jupiter"
Central Coast, California 2014**Tempranillo**Bodegas Izadi, Reserva Rioja,
DOCa, Spain 2011**Vouvray**Louis Metaireau, "Grand Mouton
Extra Brut" Loire, France NV**THIRD****Tawny Port**

Dow's 10 year old, Portugal

Sauternes

Castelnau De Suduiraut, 2005

Sparkling Rose

Huber, "Hugo," Austria NV

*Due to California's drought, we offer tap water upon request.
Unlimited eco-friendly bottled still & sparkling available for \$2 per person.*

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please inform your server of any dietary concerns or restrictions