

San Diego

Restaurant Week

Dinner January 15th - 22nd, 2017

\$50 (does not include beverage, tax, or tip)

————— BEGINNINGS - choice of one —————

FRIED WAGYU BEEF TONGUE

*cucumbers & roasted peanuts/ lime/ mint/
adobo sauce/ oven dried tomatoes*

STEAMED MUSSELS

seasonal greens & fennel/ house cured bacon/ chardonnay broth

LOCAL ORGANIC GREENS ^{GF}

*farmers' market lettuce mix/ ricotta salata/
toasted hazelnuts/ citrus segments/ honey-balsamic vinaigrette*

LOCAL POTATO BISQUE

potato bread/ red onion jam/ black pepper apples/ potato tuile

HUDSON VALLEY DUCK RILLETTE ^{GF}

figs cooked in rhubarb vinegar/ toasted buckwheat

————— ENTRÉES - choice of one —————

GRILLED LOCAL CARROTS ^{GF}

*carrot purée/ black garlic/ buckwheat/
roasted local squash/ arugula sylvetta (vegetarian)*

PAN ROASTED SEA BASS ^{GF}

*broccoli risotto/ asparagus/
burnt radish-parmesan purée/ shaved radish*

PETITE FILET ^{GF}

chef's daily accompaniments

HOUSE MADE PAPPARDELLE

*Kurobuta pork shoulder/ roasted pasilla peppers/
smoked cheddar/sage brioche bread crumbs*

————— SWEETS - choice of one —————

CHOCOLATE CHIP BREAD PUDDING

butterscotch sauce/ dark chocolate ice cream

CRÈME BRÛLÉE ^{GF}

classic vanilla bean custard/ berries

S'MORES

*graham crackers/ dark chocolate mousse/
toasted meringue/ marshmallow ice cream*

COWBOY STAR
RESTAURANT AND BUTCHER SHOP

NO SPLITTING, SHARING OR SUBSTITUTIONS

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