
ARGYLE

RESTAURANT WEEK

\$50++ per person

-APPETIZER-

Grilled Beets

*port wine Asian pear, grapefruit,
charred shallot goat cheese foam
walnut vinaigrette*

-or-

Baby Iceberg Wedge

*bacon jam crostone, pickled red onions
smokey blue cheese dressing*

-or-

Warm Bloomsdale Spinach Salad

*organic seasonal apple, house bacon
tart cranberries, candied walnuts
goat cheese, bacon mustard vinaigrette*

-ENTREE-

Wild Isles Salmon 6 oz

-or-

Vintage Farm Natural Prime Filet Mignon 6 oz

-or-

Brandt Farm Natural Prime Hanger Steak 8 oz

-SAUCE-

Lemon Butter

Cognac and Green Peppercorn

Chimichurri

Argyle Steak Sauce

-SIDES-

Signature Argyle Potato Tots

-and-

Butternut Squash

Coffee charred onions, pepitas, pomegranate seed, sage

-DESSERT-

Almond Baked Apple

salted caramel sauce, vanilla gelato

-or-

Chocolate Praline Pot De Crème

cinnamon churros

Chef De Cuisine William Griggs

PARK HYATT AVIARA®

RESORT, GOLF CLUB & SPA
NORTH SAN DIEGO