

stake
chophouse & bar

SAN DIEGO RESTAURANT WEEK WINTER 2017

\$50 per person, not including tax + gratuity.

regular menus will not be available during restaurant week.

first course

(choice of)

clam chowder - yukon potato, pancetta, cream

french onion - comte, country bread

caesar - pecorino, torn crouton, white anchovy

wedge - lardon, cherry tomatoes, maytag blue

kale - melted onion, preserved lemon, smoked almond

jumbo mexican white shrimp cocktail (2pc)

foie gras - red currents, brioche, thyme, onion (\$10)

seared wagyu sashimi, warm porcini vinaigrette (\$12)

second course

(choice of)

hawaiian big eye tuna stake - butter bean, charred leeks, meyer lemon

new england diver scallops - saffron, cauliflower, brown butter, valencia orange

braised colossal lamb shank - celery root pave, rosemary jus

pork chop - roasted apple, thyme, polenta cake

prime petit filet - pommes anna

prime angus new york (\$14)

35 day dry-age bone-in ribeye (\$18)

sides for the table (optional)

crème fraiche & chive duchesse potatoes (\$10)

baked potato, nueske's bacon, gruyere, chives (\$10)

hand cut STAKE fries w/ bordelaise (\$10)

bacon roasted brussels sprouts, toasted hazelnuts (\$10)

wood fired roasted carrots, pistachio and brown butter (\$10)

mixed mushrooms, shiitake, black trumpet, maitake, hedgehog (\$18)

dessert

(choice of)

alto el sol chocolate panna cotta - passion fruit, banana, coconut, lime zest

carrot cake - cream cheese mousse, pineapple, raisins, graham, pineapple sherbet

baked california - white cake, citrus, lemon sorbet, vanilla ice cream, key lime coulis,

meringue, rum

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SPECIALTY COCKTAIL \$10

LA POIRE FAVOR

GREY GOOSE LA POIRE VODKA, CUCUMBER SYRUP, LIME, ORCHID FLOAT

SELECT BOTTLES OF WINE \$50

white wines

sémillon, saxon brown, *fighting brothers cuvée*, 2012, sonoma county, california
albariño, fillaboa, 2014, rias baixas, spain
verdicchio di matelica, belisario, 2012, marche, italy
chardonnay, hedges family estate, 2013, *dionysus* vineyard, columbia valley, washington
palomino/chenin blanc, fluxus, 2015, valle de guadelupe, mexico

red wines

pinot noir, wasem, *ingelheimer sonnenhang*, 2014, rheinhessen, germany
malbec, cuvelier los andes, *valle de uco*, 2013, mendoza, argentina
nerello mascalese/nerello cappuccio, scilio, *orphéus*, 2011, sicily, italy
cabernet sauvignon/merlot, viña de garza, *morgocitio*, 2012, valle de guadalupe, mexico
cabernet sauvignon, cyprus, *knights valley*, 2012, sonoma county, california



UPCOMING EVENTS



BREWER CLIFTON WINE DINNER

Stake Chophouse & Bar
January 24th | 6:30 PM | \$95



GREEN FLASH BEER DINNER

Leroy's Kitchen + Lounge
February 7th | 6:30 PM | \$55



SEAFOOD DINNER

Stake Chophouse & Bar
February 9th | 6:30 PM | \$95