

# RUSTIC \* ROOT

## SANDIEGO

### RESTAURANT WEEK MENU

**\$40** (add \$15 for wine pairing)

#### APPETIZERS

choice of:

##### **TRUFFLE CHEESE TOAST**

wild mushroom mix, truffle cheese, lemon bread, arugula salad, balsamic vinaigrette  
paired with anna brut cava

##### **SALMON TARTAR**

green onion, masago, spicy sesame oil, ginger, papaya, avocado, shiso  
paired with erath pinot gris

##### **RUSTIC WEDGE**

baby iceberg, asparagus, radish, peas, green onion, egg, tarragon vinaigrette  
paired with gerard bertrand rose

##### **HAMACHI**

Diakon, beet, avocado, wasabi, tobiko +\$5  
paired with merryvale chardonnay

#### ENTRÉE

choice of:

##### **OVEN ROASTED AIRLINE**

root vegetable ragu, demi  
paired with harken chardonnay

##### **RUSTIC SHEPHERD'S PIE**

red wine braised lamb shoulder, mushroom,  
peas and carrots, gruyere mash  
paired with talbott kali hart pinot noir

##### **POTATO CHIP CRUSTED SEA BASS**

quinoa, spinach, carrot ginger puree  
paired with essay chenin blanc viognier

##### **TABLE SMOKED PRIME TOMAHAWK RIB EYE**

potato fondant, pearl onion, red wine demi +\$20  
paired with tineta tempranillo

#### DESSERT

choice of:

##### **CARAMELIZED LEMON POUNDCAKE**

blueberry compote, lemon glaze, orange sorbet

##### **CHOCOLATE LAVA**

peanut butter ice cream, salted caramel, crushed peanuts