



SAN DIEGO RESTAURANT WEEK APRIL 2021

FIRST COURSE | choice of

French Onion Soup

veal bone broth, crouton, swiss cheese



Apple & Beet Salad

Arugula, Candied Walnuts, Chevre cheese, Champaign Vinaigrette

Duck Liver Pate

fig preserve, point Reyes blue cheese, poached pears, toast

Baked Brie

pistachio, cranberry, honey, toast

SECOND COURSE | choice of



10oz New York Steak & Frites

\$4 supplement

duckfat truffle fries, red wine bordelaise sauce



Pan Roasted Scottish Salmon

parsnip puree, spinach, du puy lentils, blistered tomato, beurre blanc



½ Rocky Jr Chicken

mashed potatoes, vegetables, herbed jus



Duroc Pork Chop

mashed potatoes, broccolini, red pepper & tasso ham basquaise

Wild Mushroom Linguini

wild mushrooms, roasted garlic cream, cauliflower puree

Pecorino Romano

THIRD COURSE | choice of



Flourless Chocolate Cake

Lillet cherries, whip

Strawberry Short Cake

Farm fresh strawberries, butter shortcake, vanilla ice-cream

3 Course | \$50 per person

Excludes tax & gratuity

CLASSIC SMOKING GOAT SIDE DISHES | 11 each



Hand-Cut Duckfat Truffle Fries,  Organic Market Vegetables, Mac & Cheese

Purchase a \$15 Gift a Meal. They will be made with love and given to Feeding San Diego to support a person facing hunger in San Diego County. Through this purchase you will also be supporting our restaurant and staff. Thank you! <https://feedingsandiego.org/spreadlovesandiego/giftameal>

Chef du Cuisine Sam Wesley

Executive Chef Fred Piehl



CRAFT COCKTAILS

Lily Rose · Lillet rosé, soju, lemon, basil	12
French 75 · Soju, lemon, Brut	12
Mule · Soju, ginger beer, apple cider, lime	12
On The Rocks · Han Soju with a twist	12

SPARKLING WINE BY THE GLASS

J.Laurens · Brut	France	11
J.Laurens · Brut Rose	France	11

WHITE WINE BY THE GLASS

House White · Folk Machine Sauvignon Blanc 2019	California	10
The Smoking Goat · Bordeaux Blanc 2017	Bordeaux	12
North by Northwest · Riesling 2014	Washington	10
Scarpetta · Pinot Grigio DOC 2017	Italy	11
Tablas Creek · White Rhone Blend 2017	Paso Robles	13
Daou Vineyards · Chardonnay 2019	Paso Robles	12

ROSÉ WINE BY THE GLASS

The Smoking Goat · Rose of Cabernet Sauvignon 2016	Bordeaux	12
Meiomi · Rose Blend 2018	California	10

RED WINE BY THE GLASS

House Red · Carmel Road Pinot Noir 2018	Monterey	10
The Smoking Goat · Bordeaux Rouge 2015	Bordeaux	13
Pence · Pinot Noir 2018	Santa Rita Hills	14
Au Cointraire · Pinot Noir 2017	Sonoma Coast	15
Franciscan · Cabernet Sauvignon 2015	Napa Valley	14
Broc Cellars · Love Red 2018	California	12
Qupe · Grenache 2013	Edna Valley	13
Famille Perrin · Cotes du Rhone 2017	France	11
The Pessimist · Red Blend 2018	Paso Robles	15

SWEET WINE & APERTIFS

Lillet Rose	Bordeaux	12
Lillet Rouge	Bordeaux	12
Dolin Rouge	France	12
2009 Chateau Dauphine · Loupiac Cuvee D'Or	Bordeaux	12
2011 Chateau Dauphine · Loupiac	Bordeaux	15
Sherry · Lustau · Solera 'East India'	Jerez	12
Sherry · Lustau · Amontillado	Los Arcos	12

DRAFT BEER

Kronenbourg 1664 · Lager 5.0%	France	8
Kronenbourg 1664 Blanc · Spiced Witbier 5.0%	France	8
Societe · 'The Coachman' Session IPA 4.9%	San Diego, CA	9
Bells · 'Two Hearted' IPA 7%	San Diego, CA	9