



## SAN DIEGO RESTAURANT WEEK SEPTEMBER 2021

### FIRST COURSE | choice of

French Onion Soup  
veal bone broth, crouton, swiss cheese

☑️ Poached Pear Salad  
pistachio pesto, Pt. Reyes blue cheese, fresh and poached pears,  
champagne vinaigrette

Escargots a la Bourguignonne  
garlic & herb butter, toast

Baked Brie  
pistachio, cranberry, honey, toast

### SECOND COURSE | choice of

☑️ 12oz New York Strip & Frites  
\$5 supplement  
duckfat truffle fries, red wine bordelaise sauce

☑️ Duroc Pork Chop  
mashed potatoes, broccolini, red pepper & tasso ham basquaise

☑️ Pan Roasted Scottish Salmon  
parsnip puree, bloomsdale spinach, du puy lentils, blistered tomato, beurre blanc

Maple Leaf Duck Breast  
summer squash, farrotto, grilled peaches, gastrique

Wild Mushroom Linguini  
wild mushrooms, roasted garlic cream, cauliflower puree  
Pecorino Romano

### THIRD COURSE | choice of

☑️ Crème Brulee  
vanilla bean

☑️ Flourless Chocolate Cake  
poached sour cherries, crème anglaise

Goat Cheese Cheesecake  
berries coulis, whip

### CLASSIC SMOKING GOAT SIDE DISHES | 11 each

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

### 3 Course | 50 per person

Excludes tax & gratuity





