

TOP OF THE MARKET

SEAFOOD  RESTAURANT

RESTAURANT WEEK

3-COURSE PRIX FIXE / \$60 PER PERSON
SELECT 1 FROM EACH COURSE

FIRST

SEA OF CORTEZ PRAWN COCKTAIL (GF)
smoked cocktail sauce

SWEET GEM CAESAR
*spanish white anchovy, grana padano,
breadcrumbs, roasted garlic dressing*

EGGPLANT BABAGANOUSH
*summer squash, radish, pine nut, olive oil,
grilled flatbread*

MARKET SALAD
*salanova greens, strawberry, pickled rhubarb,
thyme vinaigrette, almond, feta, crostini*

ENTRÉE

FAROE ISLAND SALMON
beet risotto, cipolini onion, pistachio gremolata

LOCAL SWORDFISH (GF)
*forbidden rice, baby bok choy, green harissa,
pickled onion, ginger, cilantro*

AHI TUNA
*seared rare, marinated cucumber, spicy greens,
candied pepitas, seaweed salad, ginger vin*

BONE-IN BERKSHIRE PORK CHOP (GF)
*plum, redbor kale, torpedo onion,
dragon tongue beans*

Vegetarian? Inquire with your server.

DESSERT

VALHRONA WHITE CHOCOLATE BAR
almond flour crust, mousse

GELATO OR SORBETTO (GF)
*vanilla / pistachio / salted caramel / espresso
blackberry cabernet / peach champagne*

GET SOCIAL!

Share your Restaurant Week experience and be entered into a drawing for a \$100 Top of the Market gift card! Post your pic to Instagram and tag @topofthemarketsd & @sdrestaurantwk

Winner will be announced via stories & DM on 10/4

SAN DIEGO
Restaurant
Week 

Love this menu? Try more of the best San Diego has to offer: sandiegorestaurantweek.com

menu items are subject to change; no substitutions; tax & gratuity not included