



SAN DIEGO RESTAURANT WEEK SEPT 2022

FIRST COURSE I 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 à la Bourguignon garlic & herb butter, toast

Roasted Cauliflower
whipped feta, raisin & Calabrian chili relish, toasted pistachio

Baked Brie
pistachio, cranberry, honey, toast

SECOND COURSE I choice of

New York Steak & Frites (\$10 supplement)

duckfat truffle fries, red wine bordelaise sauce

Pan Roasted Scottish Salmon

parsnip puree, spinach, du puy lentils, cherry tomatoes, lemon beurre blanc

Maple Leaf Duck a l'Orange

scaloped potato with leeks, sautéed spinach, carrots, cippolini onion

Duroc Pork Chop

mashed potatoes, broccolini, red pepper & tasso ham basquaise

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

THIRD COURSE I choice of

Flourless Valrhona Chocolate Cake Lillet cherries, whip

Goat Cheese Cheesecake
berries, whip

Vanilla Bean Crème Brulee vanilla bean

3 Course I \$55 per person

Excludes tax & gratuity

CLASSIC SMOKING GOAT SIDE DISHES I 12 each

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



Join San Diego Restaurant Week in Crossing Out Hunger with Feeding San Diego

Executive Chef *Fred Piehl*

CDC *Victor Rosales*

consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness