



SAN DIEGO RESTAURANT WEEK 2023

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, cipolini 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

For every meal ordered during San Diego Restaurant Week, \$2 will be donated to Feeding San Diego by ChefWorks (up to \$10,000) to support people facing hunger in San Diego County!

Executive Chef Fred Piehl

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