



RESTAURANT WEEK

\$60 PER PERSON

First Course

Choice Of:

GREYSTONE SALAD

Encinitas living lettuce, caramelized walnuts, Bosc pear, Maytag Farms blue cheese, stone ground lemon vinaigrette, truffle croutons

CLAM CHOWDER

new england style, bacon, little-neck clams, bell pepper, onion, celery, potatoes

LUMP CRAB CAKE

Sweet remoulade sauce, simple salad

FILET TARTARE

prime filet, quail egg, pickled mustard seed, capers, shallots, truffle, ciabatta

Second Course

Choice Of:

ELK CHOP +\$5

porcini, coriander-blackberry rubbed, shiitake mushrooms, bacon fingerling potatoes

TRUFFLE MAFALDE

wild mushrooms, butter, parmesan, shaved black truffles.

LOCAL SEABASS

porcini butter, seasonal wild mushrooms, english peas, yukon potatoes

NEW YORK CENTER CUT 14 OZ

BONE-IN RIB EYE 20 oz +\$15

Third Course

Choice of:

PINEAPPLE UPSIDE DOWN CAKE

rum, caramel, tajin, pineapple

LIMONCELLO SPONGE CAKE

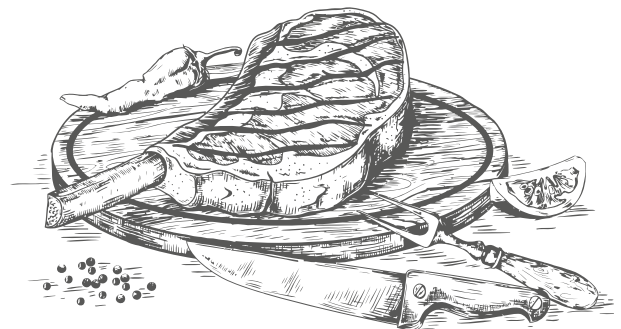
caravella limoncello liqueur

SAN DIEGO

Restaurant
Week

SEPT 24 - OCT 1

Presented by California Restaurant Association



Chef's Tasting \$69 PER PERSON MENU

First Course

HEIRLOOM TOMATO SALAD
Strawberry Gazpacho, Sweet Corn, Salsa Fresca, Purple Basil, Grilled Ciabatta

Second Course

GNOCCHI PASTA
Alfredo Sauce

Third Course

30Z RIBEYE WAGYU
Snake River Farms American Wagyu

Fourth Course

LIMONCELLO SPONGE CAKE
Caravella Lemoncello Liqueur

GREYSTONE
prime steakhouse & seafood

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