



# RESTAURANT WEEK

\$50 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, little-neck clams, bell pepper, onion, celery, potatoes

### LUMP CRAB CAKE

Sweet remoulade sauce, simple salad

### FILET TARTARE 5

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

LIMONCELLO SPONGE CAKE

## Sides & More

LOADED BAKED POTATO <small>G.F.</small>	14.95	SAUTEED WILD MUSHROOMS <small>G.F.</small>	15.95
GARLIC YUKON GOLD POTATO PUREE <small>G.F.</small>	14.95	KIMCHEE BRUSSELS <small>G.F.</small>	15.95
PARMESAN TRUFFLE FRENCH FRIES <small>G.F.</small>	15.95	crispy fried Brussels / house kimchee sauce	
CREAM OF SAUTEED SPINACH <small>G.F.</small>	15.95	TRUFFLE MAC AND CHEESE	21.95
CREAM OF LOCAL STREET CORN	15.95	BAKED GREEN BEAN	
parmesano regiano <small>VEG + G.F.</small>		-MUSHROOM CASSEROLE <small>G.F.</small>	18.95
POTATO AND MUSHROOM PARFAIT <small>G.F.</small>	22.95	smoked gouda cream, chili, garlic, topped with fried shallots	
porcini powder, chives, black truffle cream			

## Sauces & Toppings

LOBSTER TAIL 6 OZ <small>G.F.</small>	42.95	CARAMELIZED ONIONS <small>G.F.</small>	4.95
CRAB CAKE	18.95	BEEF BONE BORDELAISE <small>G.F.</small>	4.95
TRUFFLE BUTTER <small>G.F.</small>	4.95	BRANDY SIX PEPPERCORN <small>G.F.</small>	4.95
CHIMICHURRI <small>G.F.</small>	4.95	CREAM HORSERADISH <small>G.F.</small>	3.95
BONE MARROW <small>G.F.</small>	18.95		



# *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

**SAN DIEGO**  
**Restaurant**  
**Week**  
SEPT 24 - OCT 1  
Presented by Caliente Restaurant Association