


# TOP OF THE MARKET

SEAFOOD  RESTAURANT



*September 24 - October 1, 2023*  
*60 per person*

## **FIRST COURSE** *choice of:*

BERRY-MINT BEES KNEES Barr Hill Gin, Raw Honey-Mint Syrup, Lemon, Blackberries   
KANPACHI CRUDO\* Local Citrus, Avocado, Serrano, Olive Oil  
STONE FRUIT & BURRATA SALAD Arugula, Watercress, Toasted Pistachio, White Balsamic Vinaigrette  
GRILLED OCTOPUS Hummus, Ras el Hanout, Pickled Onion, Cilantro Pistou, Radish  
BUTTERNUT SQUASH SOUP Apple Cider, Chive Oil, Toasted Pepitas

## **SECOND COURSE** *choice of:*

ATLANTIC SALMON Coconut Carrot Puree, English Peas, Beluga Lentils, Carrot Salad  
LOCAL SWORDFISH Forbidden Rice, Baby Bok Choy, Green Harissa, Pickled Onion, Cilantro  
ROASTED MARY'S CHICKEN Lemon Orzo, Saffron Labneh, Cucumber Salad  
AHI TUNA\* Seared Rare, Sesame Cracker, Napa Slaw, Mango Aioli, Togarashi  
ALASKAN HALIBUT Crispy Rice, Mushroom Ponzu, Tomato Confit, Torn Herb Salad +10  
PRIME FILET "DOUBLE R RANCH" Celery Root Puree, Grilled Shiitake Mushrooms, Brandy Demi-glace +20  
SAFFRON RISOTTO Wild Mushrooms, Squash, Black Kale, Poached Egg, Grana Padano

## **THIRD COURSE** *choice of:*

BROWN BUTTER ALMOND CAKE Rum Caramelized Peaches, Almond Brittle, Vanilla Bean Gelato  
S'MORE PIE Graham Cracker Crust, Chocolate Ganache, Marshmallow, Chocolate Feuilletine Crisp  
SORBET Passionfruit or Blood Orange  
CARAJILLO Licor 43 shaken with espresso, over ice

*Share your Restaurant Week Experience!*  
*@topofthemarketsd ~ @sdrestaurantwk*

*Menu items are subject to change. Please, no substitutions.*  
*Tax, Gratuity and 4% surcharge are not included.*