

# RESTAURANT WEEK

AT PIPER

SERVED FROM MARCH 3 - 10  
PRIX FIXE MENU \$65

## FIRST COURSE

For the table

### SCALLOPS CRUDO

yuzu buttermilk, chive oil, chives,  
poppy seed

### SHAVED BRUSSEL SPROUTS

dijon mustard vinaigrette, bacon,  
pickled red onions

## ENTRÉES

Choice of

### BRAISED SHORT RIBS

vadouvan squash, brown butter  
carrots, almond crumble

### CATCH OF THE DAY

green curry, Japanese eggplant,  
hakurei turnips, basil

### FIVE CHEESE RAVIOLI

arugula pesto, roasted mushrooms,  
toasted pinenuts

## DESSERT

Choice of

### CHOCOLATE DECADENCE

valrhona chocolate mousse cake,  
chocolate pearls, shaved chocolate

### BASQUE CHEESECAKE

meyer lemon curd, candied lemon

RESERVATIONS REQUIRED FOR SAN DIEGO  
RESTAURANT WEEK. 20% SERVICE CHARGE IS  
ADDED TO EACH GUEST CHECK. SUBSTITUTIONS  
ARE POLITELY DECLINED.

CONSUMING RAW OR UNDERCOOKED MEATS,  
POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY  
INCREASE YOUR RISK OF FOODBORNE ILLNESS.