



SAN DIEGO RESTAURANT WEEK 2024

FIRST COURSE I choice of

French Onion Soup

veal bone broth, crouton, swiss cheese

Organic Beet Salad

mixed greens, chevre, sugar toasted walnuts, 30yr aged balsamic, evoo

Escargots à la Bourguignon

garlic & herb butter, toast

Poached Pear Salad

pistachio pesto, Pt. Reyes blue cheese, fresh and poached pears, champagne vinaigrette

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

(\$5 supplement)

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 13 each

 Hand-Cut Duckfat Truffle Fries,  Organic Market Vegetables, Mac & Cheese

Supporting this restaurant also helps support local farms! Thank you!

Executive Chef *Fred Piehl*

Chef de Cuisine *Francisco Chavez*

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