

# TOP OF THE MARKET



***March 3- March 10, 2024***  
*60 per person*

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

KANPACHI CRUDO\* Local Citrus, Avocado, Serrano, Olive Oil

MARKET SALAD Chicory, Whipped Ricotta, Citrus, Snap Peas, Carrots, Almonds, Sesame Ginger Vinaigrette

GRILLED OCTOPUS Hummus, Ras el Hanout, Pickled Onion, Cilantro Pistou, Radish

CARROT GINGER SOUP Sage Crème, Pepitas

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

FAROE ISLANDS SALMON Sunchoke, Tuscan Kale, Tapenade Verte, Dill Beurre Blanc

LOCAL SWORDFISH Forbidden Rice, Baby Bok Choy, Green Harissa, Pickled Onion, Cilantro

ROASTED MARY'S CHICKEN Lemon Orzo, Saffron Labneh, Cucumber Salad

STRIPED BASS Japanese Sweet Potato, Spigarello, Peperonata

PRIME FILET "DOUBLE R RANCH" Celery Root Puree, Grilled Shiitake Mushrooms, Brandy Demi-glace +20

SAFFRON RISOTTO Wild Mushrooms, Black Kale, Poached Egg, Grana Padano

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

BROWN BUTTER ALMOND CAKE Braised Pear, Almond Brittle, Vanilla Bean Gelato

S'MORE PIE Graham Cracker Crust, Chocolate Ganache, Marshmallow, Chocolate Feuilletine Crisp

SORBET Passionfruit or Raspberry

CARAJILLO Cocktail as a Course - Licor 43 shaken with espresso, over ice



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*A 4% surcharge will be added to all dine-in guest checks. This fee will help cover increased costs; it is not a gratuity.*

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions*