



# HUNTRESS

STEAK & WHISKY SOCIETY

## SAN DIEGO RESTAURANT WEEK

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### FIRST COURSE

selection of Chef's signature snacks

**American Wagyu Puff**

sweet onion, black lime

**Short Rib En Crouete**

crispy leeks, zhoug aioli

**Steak Tartare Taco**

sundried tomato tapenade, confit egg yolk

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### SECOND COURSE

choice of

**Dry Aged Tuna**

raspberry cherry blossom shoyu, rice pearls, huacatay snow

**Bone Marrow Custard**

enoki, braised chestnut, nduja mushroom toast, watercress

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### THIRD COURSE

choice of

**Kabocha Squash Agnolotti**

gorgonzola, asian pears, guanciale, walnut, brown butter sage

**Duck Frites**

roasted duck breast, umami shoestring fries, green peppercorn sauce

**Filet Mignon**

6oz, whipped yukon gold potato purée, sprouting cauliflower  
*+25 supplement*

**EXECUTIVE CHEF CHRIS HUTCHISON**

**@HuntressSteak | @ChefChrisHutch**