



SAN DIEGO RESTAURANT WEEK FALL 2024

FIRST COURSE | choice of

French Onion Soup

veal bone broth, crouton, swiss cheese

Duck Liver Pate (\$6 supplement)

Pt. Reyes blue cheese, fresh & poached fruit, fig jam, toasted baguette

Baked Brie

pistachio, cranberry, honey, toast

Escargots à la Bourguignon

garlic & herb butter, toast



Burrata Salad

heirloom tomatoes, basil, frisee, arugula, pine nuts, 30 yr aged balsamic, evoo

Poached Pear Salad

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

SECOND COURSE | choice of



New York Steak & Frites (\$12 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 (\$6 supplement)

scalloped potato with leeks, sautéed spinach, carrots, cippolini onion

Beef Bolognese

fresh house ground aged beef, mezza manichepasta, Pecorino Romano tomato cream, fresh basil



Duroc Pork Chop

mashed potatoes, broccolini, red pepper & tasso ham basquaise

Wild Mushroom Linguini

wild mushrooms, roasted garlic cream, Pecorino Romano

THIRD COURSE | choice of



Flourless Valrhona Chocolate Cake

Lillet cherries, whip

Goat Cheese Cheesecake

berries, whip




Vanilla Bean Crème Brulee

3 Course | \$55 per person

Excludes tax & gratuity

CLASSIC SMOKING GOAT SIDE DISHES | 14 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



San Diego Restaurant Week Diners

Enjoy a \$10 discount on The Smoking Goat Wine. Our private label wine is from a beautiful winery in Bordeaux, France and has been in the same family for over 200 years.

COCKTAILS

- Lily Rose · Lillet rose, Grey Goose vodka, pomegranate Liquor, lemon, basil · 17
- Old Fashioned · Frey Ranch bourbon, bitters, luxardo, orange twist · 19
- Martini · Grey Goose or Sapphire, vermouth, olive · 19
- French 75 · Bombay Sapphire gin, lemon, brut · 17
- Mule · Grey Goose vodka, ginger beer, bitters, mint, lime · 17
- Vesper · Bombay Sapphire, Lillet blanc, lemon · 19
- Paloma · Finito blanco tequila, grapefruit, lime · 18
- Kir Royale · Vouvray brut, crème de cassis · 19
- Negroni · Bombay Sapphire, Campari, vermouth · 19

WHITE WINES BY THE GLASS

- Sparkling · Vouvray · Le Capitane · France · 15
- Rose · The Smoking Goat · France · 16
- Bordeaux Blanc · The Smoking Goat · France · 16
- Chardonnay · Wente, Riva Ranch · Monterey · 15
- Rhone Blanc · Tablas Creek · Paso Robles · 15
- Sauvignon Blanc · Division Wines *La Frontiere* · Oregon & Washington · 17
- Riesling Kabinett · Carl Graff · Germany · 14

RED WINES BY THE GLASS

- Bordeaux Rouge · The Smoking Goat · 16
- Cabernet Sauvignon · Wente, Wetmore Vineyard · California · 17
- Pinot Noir · Argyle · Oregon · 16
- Red Blend · Hill Family Estates 'Barrel Blend' · Napa · 16
- Minervois · Domaine Des Homs *PALS* · 2018 · France · 16

AFTER DINNER

- Omage Brandy · California · 17
- Frey Ranch Bourbon · Nevada · 17
- Westward Single Malt Whiskey · Oregon · 20
- Darroze Armagnac 12yr · France · 19
- Darroze Armagnac 1964 · France · 60
- Chateau Delphine Rondillon Louipac · France · 16
- Quintessentia Amaro Nonino · Italy · 16

BEER

- Kronenbourg 1664 · golded pale lager 5.5% · France · 10
- pFriem IPA · 6.8% · Oregon · 10
- Fall HAZY IPA · 6.8% San Diego · 10