

TOP OF THE MARKET

September 22-29, 2024

65 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 Braised Cabbage, Pearl Onion, Golden Beets, Tahini Vinaigrette

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

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

LOCAL SEA BASS Buttermilk Polenta, Forest Mushrooms, Grape Salsa

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:*

STRAWBERRY BASIL CAKE Vanilla Chiffon, Strawberry Mousse, Basil Buttercream, Candied Basil

MATCHA PANNA COTTA Poached Asian Pear, Yuzu Bavarian, Sesame Tuile

SORBET Passionfruit or Raspberry

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



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Menu items are subject to change. Please, no substitutions. Tax and gratuity are not included.

** 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*