

RESTAURANT WEEK

AT PIPER

September 14 - September 21

FIRST

SALANOVA GREENS (GF,V)

green goddess dressing, radishes, peas

YELLOW TOMATO GAZPACHO (GF,V)

crème fraiche, hibiscus leaves, chive oil

SECOND

WHOLE MILK BURRATA (GF,V)

peach agrodolce, grilled peaches, apple begonias, mustard frills

BEEF TARTARE (GF,CN)

brioche, cured egg yolk, marrow aioli, chives

THIRD

choice of:

SEARED YELLOWTAIL (GF)

tomato consommé, squash, confit cherry tomatoes, squash blossom

CORN TORTELLINI (V)

wild mushrooms, parmesan double cream, puffed sorghum

*add lobster - 25 (CS)

DUCK CONFIT (GF)

plums, beets, plum sauce, black garlic

20 OZ RIBEYE (GF) +50

bordelaise, smashed potatoes, late summer vegetables



8 days • 100+ Restaurants from Oceanside to Chula Vista

(V) VEGETARIAN | (VG) VEGAN | (GF) GLUTEN FREE | (DF) DAIRY FREE | (CN) CONTAINS NUTS | (CS) CONTAINS SHELLFISH

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

BY CHEF MARVIN MALDONADO