



SAN DIEGO RESTAURANT WEEK SEPT 2025

FIRST COURSE | choice of

French Onion Soup

veal bone broth, crouton, swiss cheese

Steak Tartare *(gf)*

mustard, shallots, cornichons

Escargots à la Bourguignon

garlic & herb butter, toast

Poached Pear Salad *(gf)*

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

Baked Brie

pistachio, cranberry, honey, toast

SECOND COURSE | choice of

New York Steak & Frites *(gf)*

(\$9 supplement)

duckfat truffle fries, red wine bordelaise sauce, mustard aioli

Pan Roasted Scottish Salmon *(gf)*

parsnip puree, spinach, du puits lentils, cherry tomatoes, lemon beurre blanc

Maple Leaf Duck a l'Orange *(gf)*

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

Duroc Pork Chop *(gf)*

mashed potatoes, broccolini, red pepper & tasso ham basquaise

Summer Pasta

artichoke hearts, summer squash, peas, cherry tomatoes, pesto, roasted garlic cream, Pecorino Romano, basil

THIRD COURSE | choice of

Flourless Chocolate Cake *(gf)*

Lillet cherries, whipped cream

Goat Cheese Cheesecake

berries, whipped cream

Vanilla Bean Crème Brulee *(gf)*

vanilla bean

3 Course | \$60 per person
excludes tax & gratuity

CLASSIC SMOKING GOAT SIDE DISHES | \$13each

Hand-Cut Duckfat Truffle Fries *(gf)*, Organic Market Vegetables *(gf)*, Mac & Cheese

Supporting this restaurant also helps support local farms! Thank you!

CDC *Francisco Chavez*

Executive Chef *Fred Piehl*

consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness