PIEDRA SANTA
ARGENTINIAN INSPIRED STEAKHOUSE

SAN DIEGO Restaurant Week
SEPT 14 - 21
Presented by California Restaurant Association

$55 Per Person

FIRST COURSE

CHOOSE ONE:

Charred Caesar
Local romaine lettuce + lemon Caesar dressing+ shaved parmigiano reggiano + croutons + white anchovies

Braised Beef Cheek
Slowly braised served over cauliflower puree + crispy onion

Roasted Beet Salad
Red and yellow beets + shaved fennel + wild arugula + pomegranate seeds + goat cheese foam + sunflower seeds + citrus vinaigrette

Empanada Trio
Pork chile verde empanada + Chicken florentine empanada + Beef empanada

SECOND COURSE

CHOOSE ONE:

King Salmon
Gnocchi + beech mushrooms + lobster meat + sage + lemon zest + brown butter sauce

Entraña
USDA Prime Skirt 8oz

Jidori Chicken
Organic free range half grilled chicken + fresh herbs + burnt carrots + fingerling potatoes + crispy onions + chimichurri sauce

New York Center Cut 14oz

THIRD COURSE

CHOOSE ONE:

Vanilla Panacotta

Dulce de Leche Flan

SIDES ADD ON

Parmesan Creamed Spinach $15 GF
Chopped spinach + smoked garlic + sweet cream

Sautéed Wild Mushrooms $15 GF
Seasonal variety of garlic + parsley + thyme

Humita $16 GF
Sweet corn cream + turbinado sugar

Charred Broccolini $16 GF

White Cheddar Fontina en Groyere Mac & Cheese $16