

Piper

SAN DIEGO RESTAURANT WEEK
Jan 25 - Feb 1

FIRST

choice of:

SALANOVA GREENS (GF, VG)
winter citrus, poppy seed vinaigrette, chives

KABOCHA SQUASH SOUP (GF, CN, V)
sweet & spicy nuts, herb oil

TRUE STORY PROSCIUTTO (GF, CN)
stracciatella cheese, figs, pine nuts, fig vin cotto, basil

SECOND

choice of:

PIPER BOLOGNESE
pappardelle, parmesan, pork, beef, Italian sausage, herbs

SEARED SALMON (CN, DF)
spicy romesco, shaved fennel, cara oranges, new potatoes

GRILLED PRIME FLAT IRON STEAK (GF, DF)
charred broccolini & caulilini, Calabrian chile
vinaigrette, sesame seeds

20 OZ RIBEYE (GF, DF) +45
bordelaise, smashed potatoes, late summer vegetables

THIRD

choice of:

DESSERTS BY CHEF JACQUELINE

SDRW

(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