

HUNTRESS

SAN DIEGO

RESTAURANT WEEK

JANUARY 25TH-FEBRUARY 1ST, 2026

FIRST COURSE

selection of Chef's signature bites

WAGYU BITES

sweet onion jam, crème fraîche

LOBSTER TOAST

shrimp, maine lobster, brioche, chili aioli

SCALLOP CRUDO

calamansi, chili crunch

SECOND COURSE

choice of

FARMERS MARKET GREENS

goat cheese, herbs, pickled shallots, quinoa,
sherry vinaigrette

TUNA & BONE MARROW

sourdough, capers, olive oil, black garlic

*add Chef's fresh-baked Parker House Rolls
with trio of butters +10*

THIRD COURSE

choice of

SHRIMP & MUSSEL SPAGHETTI

mussels, shrimp, calabrian chili butter, tomato butter,
ricotta salada

BAVETTE FRITES

shoestring fries, herb salad, port wine demi-glace

ANGUS BONELESS RIBEYE

creekstone farms 14oz, chimichurri, charred onions
+45 supplement

65 per person

WINE PAIRING ADD-ON

includes one glass of The Huntress Cabernet Sauvignon
& one glass of Cave De Lugny Les Charmes Chardonnay
+25

À LA CARTE BEVERAGE SPECIALS

The Huntress Cabernet Sauvignon 14

Cave De Lugny Les Charmes Chardonnay 12

Toki Highball 15

Iwai Old Fashioned 15

Executive Chef Chris Hutchison | Chef de Cuisine Rick Daniels

*Complete your San Diego Restaurant Week experience by enjoying
another SDRW menu at one of our sister venues — Lumi & Rustic Root.*