



## **SAN DIEGO RESTAURANT WEEK JAN 2026**

### **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, duck puy 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 jambalaya

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 Brûlée (gf)  
vanilla bean

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

### **CLASSIC SMOKING GOAT SIDE DISHES \$13 each**

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