

San Diego Restaurant Week 2026

at

The Smoking Goat

The Smoking Goat - Chateau des Gravieres - \$50

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

Duck Liver Pate

Pt. Reyes blue cheese, fruit, jam, toast

SECOND COURSE

-choice of-

New York Steak & Frites (gf)

(\$10 supplement)

duckfat truffle fries, red wine bordelaise sauce

Pan Roasted Scottish Salmon (gf)

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

Maple Leaf Duck a l' Orange

(\$6 supplement) (gf)

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

Duroc Pork Chop (gf)

mashed potatoes, broccolini, red pepper & tasso ham basquaise

Wild Mushroom Linguini

wild mushrooms, roasted garlic cream, Pecorino Romano

THIRD COURSE

-choice of-

Flourless Valrhona Chocolate Cake (gf)

Lillet cherries, whipped cream

Goat Cheese Cheesecake

berries, whipped cream

Vanilla Bean Crème Brulee (gf)

vanilla bean

3 Course I \$60 per person

excludes tax & gratuity

Classic Smoking Goat Side Dishes – \$13 each

Hand Out Duckfat Truffle Fries (gf), Organic Market Vegetables (gf), Mac & Cheese

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

Chef De Cuisine 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

Cocktails

Lily Rose · vodka, lillet Rose, pomegranate liquor, lemon, basil · 17
Old Fashioned · bourbon, bitters, cherry, dehydrated orange · 17
Martini · vodka or gin, dry vermouth, lemon twist · 17
French 75 · gin, lemon, prosecco · 16
Mule · vodka, ginger, lime, mint · 16
Vesper · gin, lillet Blanc, lemon · 17
Paloma · blanco tequila, grapefruit, lime · 15
Kir Royale · vouvray Brut, crème de cassis · 16
Negroni · gin, campari, sweet vermouth · 17
The Benedict · rye whiskey, benedictine, sweet vermouth, amaro · 18
Carajillo · licor 43, espresso, orange twist · 17

White Wine by the Glass

Sparkling · Vouvray brut · Le Capitane · France · 15
Rose · The Smoking Goat · France · 16
Bordeaux Blanc · The Smoking Goat · 16
Chardonnay · Cambria · California · 15
Sauvignon Blanc · Honig · California · 15
Labadens Blanc · (viognier & sauv blanc) France · 15
Riesling Kabinett · Carl Graff · Germany · 14

Red Wine by the Glass

Bordeaux Rouge · The Smoking Goat · 16
Cabernet Sauvignon · Wente · Wetmore Vineyard California · 17
Pinot Noir · Lincourt · Santa Rita Hills · 16
Labadens Rouge · (Merlot & Alicante blend) France · 16
Sangiovese · Ficomontanino Tuscany · 15

After Dinner Drinks

Brisson Cognac 1er cru VSOP · France · 20
Darroze Armagnac 12yr · France · 19
Darroze Armagnac 20yr · France · 22
Darroze Armagnac 30 yr · France · 35
Darroze Armagnac 40 yr · France · 45
Taylor Fladgate Ruby Port · Portugal · 17

Beer

Kronenbourg 1664 · golden pale
pFriem IPA · 6.8% · Oregon ·

lager 5.5% · France · 9
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