



San Diego Restaurant Week September 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

Farm Peach Salad (gf)
fresh peaches, heirloom tomatoes, arugula, stratichella, prosciutto, 30yr balsamic

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)
sweet corn puree, roasted broccolini, cherry tomatoes, saffron beurre blanc

Maple Leaf Duck a l'Orange
(\$6 supplement) (gf)
scaloped potato with leeks, sautéed spinach, carrots, cippolini onion

Duroc Pork Chop (gf)
mashed potatoes, broccolini, red pepper & tasso ham basquaise

Bucatinni
fresh arrabiatta, guanciale, summer vegetables, 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-Cut 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 · vovray 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 lager 5.5% · France · 9
pFriem IPA · 6.8% · Oregon · 9

