




SAN DIEGO RESTAURANT WEEK JANUARY 2017

FIRST COURSE | choice of


French Onion Soup
oxtail broth, crouton, swiss gruyère


Escargots Au Gratin
garlic & herb butter, toasted baguette

 **Humboldt Fog & Bibb Lettuce Salad**
golden beets, almonds, honey-dijon vinaigrette


Foie Gras Torchon
fig preserve, toast

SECOND COURSE | choice of

 **10oz. New York Steak**
(\$4 supplement)
yukon gold mashed potatoes, broccolini, sauce bordelaise


 **Scottish Salmon à la Provençal**
fennel & bell peppers, julienne zucchini

 **Duck Confit**
sweet potato-oyster mushroom hash, rapini, black truffle jus

 **Compart Farms Duroc Pork Chop**
potato-bacon gratin, braised kale

Butternut Squash Ravioli
brussels sprouts, sage brown butter, balsamic glaze

THIRD COURSE | choice of

 **Apple Cobbler**
stone fruit, coconut-oat streusel

Chocolate Pot de Creme
girl scout *trefoils* shortbread cookies, espresso cream

Goat Cheese Cheesecake
poached peach, whipped cream

40 per person | excludes tax & gratuity

CLASSIC SIDE DISHES | 9 each

Hand-Cut Duckfat Truffle Fries, Mac & Cheese



consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Executive Chef · Fred Piehl

Sous Chef · JC Esquivel