



SAN DIEGO RESTAURANT WEEK APRIL 2021

FIRST COURSE I choice of

**French Onion Soup**

veal bone broth, crouton, swiss cheese



**Apple & Beet Salad**

Arugula, Candied Walnuts, Chevre cheese, Champaign Vinaigrette

**Duck Liver Pate**

fig preserve, point reyes blue cheese, poached pears, toast

**Baked Brie**

pistachio, cranberry, honey, toast

SECOND COURSE I choice of



**10oz New York Steak & Frites**

*\$4 supplement*

duckfat truffle fries, red wine bordelaise sauce



**Pan Roasted Scottish Salmon**

parsnip puree, spinach, du puy lentils ,blistered tomato, beurre blanc



**½ Rocky Jr Chicken**

*mashed potatoes, vegetables, herbed jus*



**Duroc Pork Chop**

mashed potatoes, broccolini, red pepper & tasso ham basquaise

**Wild Mushroom Linguini**

*wild mushrooms, roasted garlic cream, cauliflower puree  
Pecorino Romano*

THIRD COURSE I choice of



**Flourless Chocolate Cake**

Lillet cherries, whip

**Strawberry Short Cake**

Farm fresh strawberries, butter shortcake, vanilla ice-cream

**3 Course I \$50 per person**

*Excludes tax & gratuity*

CLASSIC SMOKING GOAT SIDE DISHES I 11 each



**Hand-Cut Duckfat Truffle Fries**



**Organic Market Vegetables,  
Mac & Cheese**