

# RUSTIC \* ROOT

# SANDIEGO

• RESTAURANT WEEK MENU ▪ \$40 •

## APPETIZERS

choice of:

### **FRIED CRAB CIGARS**

*dungeness crab, cream cheese, sweet & spicy sauce*

### **BEET CARPACCIO**

*roasted beets, goat cheese foam, aged balsamic vinegar, toasted walnuts*

### **STUFFED PEPPERS**

*piquillo peppers, chorizo, manchego & jack cheese, cannellini bean puree, espelette cream*

### **LAMB CARPACCIO**

*harissa aioli, fried capers, extra virgin california olive oil, micro cilantro*

*\*additional \$10*

## ENTRÉE

choice of:

### **BRAISED RABBIT**

*braised rabbit legs, red pepper risotto, zucchini, pine nuts, rabbit jus*

### **ROASTED CORNISH HEN**

*sweet and spicy oven roasted cornish hen, smoked kabocha squash puree, brussel sprouts, maitake mushrooms*

### **VENISON OSSO BUCCO**

*braised venison shank, goat cheese & thyme Anson Mills white polenta and braising jus*

### **PAN SEARED SALMON**

*sautéed spoon spinach and red quinoa with sauce vierge*

### **STEAK & FRITES**

*pan roasted 1855 filet mignon, moody blue smoked blue cheese butter, crispy frites & fermented garlic aioli*

*\*additional \$15*

## DESSERT

choice of:

### **CHOCOLATE CREME BRÛLÉE CHEESECAKE**

*Oreo cookie crumb crust, fresh berries*

### **WARM BUTTER CAKE**

*vanilla bean ice cream, brandied cherry compote*