

RUSTIC * ROOT

SANDIEGO

• RESTAURANT WEEK MENU \$40 • WINE PAIRING \$25 •

STARTERS

choice of:

TUNA TARTARE TACOS

mango, avocado and sriracha aioli

MUSHROOM STRUDEL

wild mushrooms, blue cheese, chèvre, phyllo crust, port wine reduction

RUSTIC HOUSE SALAD

*gem lettuce, persian cucumber, breakfast radish,
lemon poppy seed vinaigrette, buttered sourdough croutons*

LOBSTER MAC N CHEESE

*cavatappi pasta, maine lobster, gruyere cheese, truffle breadcrumbs **additional \$10***

ENTRÉE

choice of:

MALBEC BRAISED SHORT RIBS

crispy fried polenta, roasted carrot puree, chimichurri rojo

FRIED CORNISH GAME HEN

swiss chard, creamy manchego grits

SEARED SCALLOPS

spinach & pepper bacon risotto, smoked tomato cream, lemon zest

WILD MUSHROOM PAPPARDELLE

crispy pancetta, caramelized shallots, dandelion greens, pecorino cheese

KUROBUTA DOUBLE BONE IN PORK CHOP

*whipped potatoes, braised baby carrots, onion chutney, apple demi-glace **additional \$20***

DESSERT

choice of:

STRAWBERRY SHORTCAKE CHEESECAKE

lemon shortbread crust, macerated strawberries, champagne whipped cream

MALTED CHOCOLATE WAFFLE SUNDAE

*caramel and nougat chocolate waffle, malted vanilla ice cream, caramel sauce,
malt ball crumb, whipped cream, candied hazelnuts*