

A.R. Valentien Dinner Menu

SAMPLE MENU

Charcuterie

Chicken Liver Pâté, Grain and Dijon Mustards, Pickled Carrots 12

Duck and Pistachio Pâté, Dried Fruit Mostarda 12

Rabbit Pâté, Zucchini Pickles, Whole Grain Mustard 12

Platter of Three with House Made Pickles and Dijon Mustard 25

Appetizers

Butternut Squash, Green Apple and Poblano Pepper Soup, Braised Beef Short Rib 13
Pickled Red Onion, Parsley

Young Lettuces, Pink Lady Apples, Fuyu Persimmons, Pomegranate, Fiscalini Crisp 15
Vanilla Vinaigrette

Butter Poached Lobster, Warm Shelling Bean Ragu, Roasted Red Peppers 20
Lemon, Confit Garlic, Parsley, Eggplant Purée

Caesar Salad, Grilled Little Gems, Parmesan and Shaved Pain de Levain 13

Smoked Ruby Trout, Roasted Beets, Sugar Snap Peas, Pea Tendrils, Crushed Hazelnuts 17
Pickled Mustard Seeds, Horseradish Crème Fraîche

Potato Gnocchi, Wild Mushrooms, Garlic, Sage, Red Frill, Parmesan, Fontina Fondue 18

Vegetables

Roasted Beets with Pistachio Butter 8

Buttermilk Smashed Potatoes with Chives 8

Tasting Menu

75/115 with wines

Oysters Rockefeller
Spinach, Parmesan, Pernod
Zardetto, Cuvée Brut, Italy, NV

Sea Scallop, Clams, Niman Bacon
Creamy Celery Root Purée, Kale
Treos, Albariño, Willamette Valley, 2015

Grilled Prime Hanger Steak
Balsamic Roasted Radicchio, Garnet Potato Purée, Sweet Herb Salad
Arrowood, Cabernet Sauvignon, Sonoma Estates, 2013

Pear Mousse
Red Walnut Brownie, Asian Pear, Ginger Pear Sorbet
Pacific Rim, Riesling, Columbia Valley, 2012

Please help conserve San Diego's water resources ~ we will gladly serve water and refills at your request

Please let your server know of any food allergies, dietary restrictions, or special requests. Our culinary staff will strive to accommodate any special needs through the use of our locally sourced ingredients.

Entrées

28 Day Dry Aged Prime New York Strip Steak 49

Roasted Root Vegetables, Cranberries, Thyme, Sauce Bordelaise

Roasted Liberty Duck Breast and Confit Leg 38

Caraway and Celery Root Risotto, Blistered Carrots, Red Frill Mustard Greens, Duck Jus

Smoked Niman Ranch Pork Chop 34

Apple, Sevillano Olive, Dried Cherry, Goat Cheese and Red Walnut Filled Honey Nut Squash Frisée, Persimmon, Pork Jus

Roasted Free Range Chicken 31

Caramelized Brussels Sprouts, Cipollini Onions, Whole Grain Mustard, Sunchoke Purée
Roasted Chicken Jus

Seared Rare Ahi Tuna 39

Dungeness Crab, Ruby Grapefruit, Watercress, Endive, Tarragon, Crispy Quinoa, Herb Aioli

Pacific Sablefish 38

Beech Mushrooms, Bok Choy, Scarlet Turnips, Mushroom Consommé

Pan Roasted Swordfish 36

Marble Potatoes, Chorizo Sarta, Cauliflower Purée, Charred Scallion Salsa Verde

Seared Sea Scallops 38

Lightly Wilted Bloomsdale Spinach, Chanterelles, Anchovy Vinaigrette, Pangrattato

Artisanal and Farmhouse Cheeses 16

Bandage Wrapped Cheddar ~ Fiscalini Farmstead Cheese Co., Modesto, CA (*Raw Cow's Milk*)

Fenacho ~ Tumalo Farms, Bend, OR (*Goat's Milk*)

Smokey Blue ~ Rogue Creamery, Central Point, OR (*Cow's Milk*)

Saint Angel ~ Fromagerie Guilloteau, FR (*Cow's Milk*)

Desserts 12

Pear Mousse, Red Walnut Brownie, Asian Pear, Ginger Pear Sorbet

Spice Cake, Persimmon Mostarda, Pomegranate Reduction, Candied Pepitas, Ginger Ice Cream

Warm Chocolate Cake, Espresso Caramel, Vanilla Ice Cream

Vanilla and Bourbon Crème Catalane, Pecan Crunch Bar

Apple Tarte Tatin, Calvados Nougat Glacé, Almond Nougatine

For parties of 7 or more, a mandatory service charge of 20% (plus current sales tax) will be added to your bill.

Menu pricing does not include current sales tax.

WARNING: Consuming raw or undercooked meat, eggs, poultry, seafood, or shellfish may increase your risk of contracting food borne illness, especially if you have certain medical conditions.

WARNING: Drinking Distilled Spirits, Beer, Coolers, Wine and Other Alcoholic Beverages May increase Cancer Risk, and During Pregnancy, Can Cause Birth Defects.*California State Law prohibits the service or provision of alcoholic beverages, including beer and wine, to anyone less than 21 years of age.