

# A.R. Valentien Lunch Menu

## SAMPLE MENU

### FIRST COURSE

Charcuterie Plate: Duck and Pistachio Terrine, Potted Short Ribs, Chicken Liver Pâté  
House Made Pickled Vegetables and Mustards  
19

Pizzetta with Shaved Brussels Sprouts, Tomato, Buffalo Mozzarella and Marcona Almond  
15

Butternut Squash Soup  
Caramelized Onion, Crispy Sage and Five Spice Chick Peas  
13

“BLT” Mussels with Avocado Toast  
14

Lobster Frito  
Green Bean, Belgian Endive and Sun Gold Tomato Salad, Tarragon Chive Crème Fraîche  
19/36

Smoked Ruby Red Trout  
Frisée and Pink Lady Apples Salad, Roasted Beets and Horseradish Crème Fraîche  
16

Coleman Organic Lettuces  
Red Walnuts, Fuyu Persimmon, Rogue Creamery Smokey Blue Cheese and Melba Toast  
14

Butter Lettuce Salad with Spiced Walnuts  
Bacon, Pomegranate, Apple and Citrus Vinaigrette  
17

Pancetta Wrapped Shrimp  
Wood Roasted Beets, Orange Ricotta, Satsuma Tangerine and Rosemary Oil  
17

### LOCAL LUNCH 40

Spigarello Salad with Spicy Currant and Pine Nut Vinaigrette  
Sunny-Side-Up Pullet Egg

Seared Sea Bass, Roasted Mushrooms and Artichoke Preserved Lemon Relish  
Pear Cake, Saffron Cardamom Poached Pear, Pear Caramel and Pecan Caramel Ice Cream

### SECOND COURSE

Chicken “Under a Brick,” Ribollita Toscana  
20

Grilled Hanger Steak and Peanut Mole  
Grilled Spotted Romaine and Preserved Lemon Vinaigrette  
26

Organic Spaghetti, Ragu Bolognese  
18

Whole Roasted Smoked Pork Loin  
Spaghetti Squash and Braised Brussel sprouts  
24

Seared Albacore, Warm Bloomsdale Spinach, Shallots, Pine Nuts, Lemon  
25

Roasted Swordfish, Tomato Risotto, Shaved Fennel Salad  
25

Drugstore Style Hamburger  
Lettuce, Tomato, Onion, Pickle, and Mayonnaise on Sesame Seed Bun  
17

Panini of Almond Wood Smoked Chicken, Bacon, Pear and Roquefort  
18

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.

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.