

BANKERS HILL

BAR + RESTAURANT

SAN DIEGO RESTAURANT WEEK

A.M.

P.M.

**DINNER
MENU
\$30****FIRST****Butternut Squash Soup**

Curried Lamb Sausage, Eggplant Ragout, Dill Yogurt, Croutons

Shrimp & Cauliflower Tempura

Celery Root and Daikon Salad, Ginger-Chili Glaze

Roasted Red Beet Salad

Artisan Salumi, Arugula, Feta, Couscous, Preserved Lemon Aioli

Braised Pork Belly "Bruschetta"

Chicken Liver Mousse, Pickled Cucumber, Ginger-Chili Glaze

Ahi Tuna Tostadas

Mexican Papaya & Butternut Squash Slaw, Chili Aioli, Tortilla Crisps

Brandied Foie Gras Pâté + \$6.95

Blueberry Compote, Candied Walnuts, Endive Salad, Grilled Levain

SECOND**House Made Fennel & Leek Ravioli**

Sherried Mushrooms, Rapini, Tarragon Cream, Shaved Parmesan

Oven-Roasted Parrotfish

Braised Calamari, Portuguese Sausage, Tomato Ragout, Petite Potatoes

Free Range Chicken Two Ways

Roasted Breast, Fried Thigh, Pepper Jack Mac & Cheese, Chicken Jus

Chipotle Glazed Meatloaf

Roasted Brussels Sprouts, Yukon Gold Potato Smash, Crispy Bacon

Black Angus Bistro Tender

Truffled Scalloped Potato, Broccolini, Worcestershire Peppercorn Butter

THIRD**Chocolate Hazelnut Crunch Bar**

Chocolate Crèmeux, Banana Caramel Ice Cream, Praline Crunch

Butterscotch Pudding

Crème Fraîche, Pecan Toffee, Shortbread Cookies

Apple Cranberry TartletteBrown Butter Streusel, Bourbon Caramel Sauce,
Vanilla Bean Ice Cream**Choice of Artisan Cheese**Valdeón | Cow, Goat | Spain
Aged Gouda | Cow | Holland
Saint Angel | Cow | France**BEVERAGE
PAIRING****1/2 POUR \$20 FULL \$30****FIRST****THE STALKER** | Jalapeno Infused
Tequila, Lime, Celery Syrup,
Smoked Salt**BELGIAN PALE ALE** | The Bruery,
Jardinier, Placentia, CA 4.9%**CAVA** | Canals Canals,
Spain, NV**VERMENTINO BLEND** | Tendu by
Matthiasson, California 2014**GRENAICHE** | Herencia, "Altes,"
Terra Alta DO, Spain 2013**SECOND****BELLA OF THE BALL** | Vodka,
Cocchi Rosa, Lemon, Rosemary Infused
Cranberry Syrup, Soda**PALE ALE** |
Alpine, Hoppy Birthday,
Alpine, CA 5.25%**SPARKLING** | Scharffenberger,
"Brut Excellence,"
Mendocino County, CA NV**CHARDONNAY** | Crossbarn
by Paul Hobbs,
Napa Valley, CA 2013**CABERNET BLEND** | Chappellet,
"Mountain Cuvee,"
Napa Valley, CA 2013**THIRD****FERNET-CURACAO** | House Made
Orange Liqueur Infused Fernet Branca**MOCHA STOUT** | Stone Brewing Co.,
"Xocoveza," Escondido, CA 8.1%**PORT** | Warres "Ottima,"*Due to California's drought, we offer tap
water upon request.**Unlimited eco-friendly bottled still &
sparkling available for \$2 per person*