

# SAN DIEGO RESTAURANT WEEK AT AMAYA

JANUARY 15 – 20, 2012

## STARTERS

---

Local Beet Salad

Goat Cheese Fondue, Ciabatta Crostini

*Weingut Ekert, Grüner Veltliner, "von Stokstal," Wagram, Austria 2010*

Smoked Beef Short Rib

Vanilla-Parsnip Purée

*Chateau de Vaugaudry, Cabernet Franc, Chinon, France 2008*

French Lentil Soup

Smoked Duck, Aged Sherry Vinegar

*Daniel-Etienne Defaix, Chardonnay, "Vieilles Vignes," Chablis, Burgundy, France 2007*

## ENTRÉES

---

Slow-Roasted Center Cut Pork Chop

Mushroom and Potato Hash, Blue Cheese, Peppercorn Sauce

*Seghesio Family Vineyards, Zinfandel, Sonoma County 2009*

Whole-Roasted Filet of Prime Beef Tenderloin

Crushed Red Skin Potatoes, Smoked Onions, Red Wine Jus

*De Forville, Nebbiolo, "Loreto," Barbaresco, Piemonte, Italy 2007*

Cider-Glazed Hot Smoked Salmon

Roasted Baby Root Vegetables, Celery Root Purée

*Domaine Charles Audoin, Pinot Noir, Burgundy, France 2009*

## DESSERTS

---

Chocolate Marquise

Vanilla Anglaise, Espresso Ice Cream

*Giacomo Bologna, Brachetto d'Aqui, "Braida," Piemonte, Italy 2007*

Mandarin Citrus Semifreddo

Elderflower Gelée, Pomegranate Syrup

*Josef Leitz, Riesling, "Rüdesheimer Magdalenenkreuz," Spätlese, Rheingau, Germany 2009*

Warm Apple Bread Pudding

Raspberry Sorbet, Calvados Reduction

*Giacomo Bologna, Moscato d'Asti, "Braida," Piemonte, Italy 2007*

Three-course menu, \$40 | With wine pairings, \$65

*Pricing is exclusive of tax and gratuity.*



**Amaya**  
THE GRAND DEL MAR

RESERVATIONS 858.314.2727