

HUNTRESS

STEAK & WHISKY SOCIETY

SAN DIEGO RESTAURANT WEEK

January 26 - February 2nd, 2025

FIRST COURSE

selection of Chef's signature snacks

American Wagyu Puff

sweet onion, black lime

Short Rib En Croute

crispy leeks, zhoug aioli

Steak Tartare Taco

sundried tomato tapenade, confit egg yolk

SECOND COURSE

choice of

Little Gem Caesar

baby gem lettuce, flax seed tuile, parmesan, caesar dressing

Warm Oysters

yuzu kosho, beurre monté, siberian caviar

Lobster Curry Soup

panang style curry, poached maine lobster, truffle caviar

*add Chef's Fresh Baked Parker House Rolls
with trio of butters +10*

THIRD COURSE

choice of

Scallops & Pork Belly

roasted apple and squash purée, mizuna,
apple gastrique

Filet Mignon

6oz, whipped yukon potato purée

Truffle Agnollotti

ricotta, fire roasted sweet corn,
parmesan reggiano, thyme butter sauce

Angus Boneless Ribeye

28 day aged, creekstone farms, 16oz, kizami butter
served with baked thousand layer potato
serrano ranch, chives, xo sauce
+45 supplement

65 per person

EXECUTIVE CHEF CHRIS HUTCHISON

@HuntressSteak | @ChefChrisHutch

*Complete your San Diego Restaurant Week experience
by enjoying another SDRW menu at one of our
sister venues - Lumi & Rustic Root.*