



## san diego restaurant week brunch

TWO COURSES \$20

### CHOICE OF FIRST COURSE

STICKY MACADAMIA COFFEE CAKE

SEAFOOD CHOWDER

crab, sweet corn, fresh fish, clams, bacon, potato, creamy fish broth

SEARED ALBACORE

miso vinaigrette, yuzu tobiko, shiso fish cracker, cucumber salad

BBQ RIBS **GF**

duroc all natural, brown sugar & cumin rubbed, sambal bbq sauce

OR

### CHOICE OF DESSERT

PETITE KIMO'S ORIGINAL HULA PIE®

chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream

CHOCOLATE PEANUT BUTTER TORTE

chocolate ganache, peanut butter cream cheese filling, brûléed banana

BRIOCHE BREAD PUDDING

fresh berries, creme anglaise

“SWEET CHEEKS”

CHOCOLATE GANACHE CAKE **GF**

chocolate mousse, berries

### CHOICE OF ENTREE

BAKED EGGS FLORENTINE **GF\***

grape tomato & basil relish, grilled onions, melted parmesan

BRAISED BEEF HASH **GF**

tender braised brisket, potatoes, green onions, poached eggs, horseradish hollandaise

MIXED SEAFOOD POT

fresh fish, shrimp, scallops, mussels, saffron tomato broth, risotto cake

TRUFFLE POTATO CRUSTED FISH

butternut squash puree, fingerling potatoes, china rose, brown butter citrus sauce

### WINE SPECIALS

2015 DASHWOOD 30  
sauvignon blanc | marlborough, new zealand

2014 SEAN MINOR 30  
chardonnay | central coast

2014 BROADLEY 30  
pinot noir | willamette valley, or

2013 JIM BARRY 'THE LODGE HILL' 30  
shiraz | clare valley, australia

**GF** Gluten Conscious—for your safety please let your server know of any allergy concerns.

\*Consuming raw or undercooked foods may increase your risk of foodborne illness.

vegetarian prix fixe meal available

no splitting or sharing

tax, beverages and gratuity are additional

local and state taxes will be added to all food and beverage items