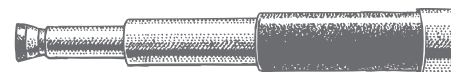




sea FOOD FRIENDS



SERVING FRIENDS FOR OVER THIRTY YEARS

## san diego restaurant week dinner

THREE COURSES \$40

### CHOICE OF FIRST COURSE

#### BLOOD ORANGE SALAD

baby mâche, fire torched goat cheese panna cotta, fennel vinaigrette, ciabatta crisps, sunflower seeds

#### SEARED ALBACORE

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

#### BBQ RIBS **GF**

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

#### CRISPY CALAMARI

macadamia nut crusted, sweet & sour sauce

### CHOICE OF ENTREE

#### TRUFFLE POTATO CRUSTED FISH

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

#### MIXED SEAFOOD POT

maine lobster, scallop, shrimp, fresh fish, saffron tomato broth, risotto cake

#### PARISIAN HERB GNOCCHI

brussels leaves, roasted butternut squash, pecorino veloute

#### SURFING STEAK

hanging tender steak, jumbo shrimp skewer, truffle whipped potatoes, baby turnips & romanesco, foie gras butter

### 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

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**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.

### 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

*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*