



SAN DIEGO RESTAURANT WEEK

First Course

Choice of:

Roasted Butternut Soup – Crème Fraiche, Chives (gf)

Karlan Salad - Small Greens, Cranberries, Shiitake Mushrooms, Heirloom Tomatoes, Red Onion, Asiago, Carrots, Walnut Vinaigrette (gf, v))

Second Course

Choice of:

Steak

10 oz. New York Steak, Chimichurri, Roasted Golden Beet, Gratin Potato

Seafood

Grilled Achiote Mahi, Lime cilantro Reduction, Sweet Corn Cake, Pickled Carrot

Pork

Duroc Pork Chop, Pan Sauce, Herbed Fingerling Potato (gf)

Pasta

Linguini, Wild Mushroom, Charred Tomato, Asparagus, Asiago (v)

Desserts

Choice of:

Bread Pudding with Bourbon Caramel Sauce

Caramel Filled Churro, Ganache, Dulce de Leche Ice Cream (v)

Vanilla Bean Crème Brulée (gf,v)

\$30 per person

Gf =Gluten Free
V=Vegetarian

HOTEL
karlan
— SAN DIEGO —
A DOUBLETREE BY HILTON



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