

San Diego Restaurant Week 2016

January 17 - 24 • \$30 or \$40 per person

FIRST COURSE

(Choice of one)

Clam Chowder

A classic dish served warm,
New England Style

Peohe's Salad

Field greens, mandarin oranges and candied walnuts,
tossed in our own orange-ginger vinaigrette

Roasted Beet Salad

Red and yellow beets with arugula, blue cheese, candied walnuts and mandarin oranges, tossed in lemon vinaigrette

SECOND COURSE

\$30

Coconut Crunchy Shrimp "Bento Box" - \$30

Coconut, panko breadcrumbs, and battered then lightly fried.
Served with cucumber salad, Asian green salad, Lobster California
Roll and steamed white rice

Wine Pairing: Estancia Pinot Grigio 8.5

Crab-Stuffed Tilapia - \$30

Tilapia stuffed with Blue Crab and baked.
Served with Coconut Ginger Rice and caper butter sauce

Wine Pairing: Rodney Strong Sauvignon Blanc 9.5

Beef Short Ribs - \$30

Slow-braised in Cabernet demi-glace and served
with Yukon Gold garlic mashed potatoes

Wine Pairing: Carmel Road Pinot Noir 12

\$40

Applejack Mahi Mahi - \$40

Topped with apples and sundried cherries. Simmered in sweet
bourbon reduction, with Yukon Gold garlic mashed potatoes

Wine Pairing: Conundrum White Blend 15

Filet Mignon Béarnaise - \$40

Char-grilled and topped with Béarnaise.
Served with Yukon Gold garlic mashed potatoes
Wine Pairing: Alexander Valley Vineyards Cabernet Sauv. 12

Coconut Crunchy Shrimp - \$40

Coconut, panko breadcrumbs, and battered then lightly fried.
Served with citrus chili, coconut cream and soy dipping sauces
Wine Pairing: Chateau St. Michelle Indian Wells Chardonnay 12.5

Salmon Nicoise - \$40

Arugula in lemon vinaigrette, roasted fingerling potatoes, green
beans, sliced eggs, Kalamata olives and artichoke red pepper relish

Wine Pairing: Blue Wing Sonoma Coast Chardonnay 12

DESSERT COURSE

(Choice of one)

Mini Hot Chocolate Lava Cake

Godiva chocolate liqueur, macadamia nut ice
cream, and Heath Bar Crunch

Cheese Plate

Soft and hard cheeses with fig jam

House Made Ice Cream

Chef's Daily Selection

ADD ONE OF THESE ITEMS FOR \$7

Ahi Poke Tacos

Ahi poke served in wonton tacos
with wasabi cream and eel sauce

Salmon Lomi Lomi Poke

Diced salmon served "poke" style, with jalapeño soy

Beef Carpaccio

With arugula and truffle vinaigrette

Crispy Rice with Spicy Tuna

Crispy sushi rice topped with
spicy tuna and Serrano chilis

Price does not include tax or gratuity. Beverages not included. No Splitting or Sharing. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

This menu is subject to change without notice.