



San Diego Restaurant Week

January 21 – January 28, 2018

5:30 PM – 10:00 PM

FIRST COURSE

Choice of

Caramelized Goat Cheese
walnuts | farmers market vegetables

Beetroot Cured Salmon
horseradish | green apple

First of the Season Pea Soup
ham hock | mint

MAIN COURSE

Choice of

Veal Cheek
smoked mozzarella ravioli | pickled mustard seed

Sea Bass
tidal forage | leek fumet

Potpourri of Seasonal Vegetables
sweet potato | basil nage

DESSERT

Choice of

Pure Praline
sable feuilletine | praline mousse | caramelized hazelnut | pineapple sorbet

Chocolate Brownie Torta
chocolate fondant | cherry confit | caramel ganache | cherry sorbet

Three-course dinner, \$50 per person

Pricing is exclusive of tax and gratuity.



Amaya