

# LIONFISH

MODERN COASTAL CUISINE

Executive Chef JoJo Ruiz

## SAN DIEGO RESTAURANT WEEK

JANUARY 21-28, 2018

TAX & GRATUITY NOT INCLUDED

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• 1ST COURSE • CHOICE OF •

**PEAR & PERSIMMON SALAD**

Farmers Market Lettuce, Pistachio, Feta, Sherry Vinaigrette, Olive Bread Crumbs

**CRISPY ROCK SHRIMP**

Gochujang, Japanese Style Aioli

**MAPLE-SRIRACHA PORK BELLY "BLT"**

Tomato Jam, Chicories, Serrano Chile Dressing, Avocado

**NY STEAK TATAKI**

Mustard Seed, Scallion, Garlic Ponzu, Beef Fat Aioli

• 2ND COURSE • CHOICE OF •

**PAN ROASTED SWORDFISH**

Chanterelles, Smoked Carrot, Puffed Quinoa, Saffron Butter

**6 OZ. PETITE FILET**

Bordelaise, Sunchokes Lyonnaise, Miso-Sunchokes Puree

**MAPLE LEAF DUCK BREAST**

Quince Purée, Duck Confit Stuffed Cabbage, Barley, Duck Sauce

• 3RD COURSE •

**CHEF'S NIGHTLY SELECTION OF DESSERTS**

• ADD ON •

**OPTIONAL 2-COURSE WINE PAIRING \$15**

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\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

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