

San Diego Restaurant Week 2019

FIRST COURSE

Peohe's Salad
orange-ginger vinaigrette
with Mandarin oranges
and candied walnuts

Clam Chowder
New England Style

Lobster Bisque
finished with whole butter
sherry and lobster

Dessert Course

Mini Hot Chocolate
Lava Cake
rich Godiva chocolate liqueur
cake with molten chocolate
center, served warm with
chocolate sauce,
Heath Bar Crunch and
macadamia nut ice cream

Crème Brûlée
vanilla custard with a
caramelized sugar crust
topped with Macadamia
nuts

Chef's House-Made
Ice Cream
ask your server for tonight's
flavor

SECOND COURSE

\$30

Coconut Crunchy Shrimp
coconut and panko tempura breaded
served with coconut ginger rice & chili citrus sauce
Wine Pairing: Pine Ridge, Chenin Blanc-Viognier, 9

Crab Stuffed Tilapia
crab stuffed with asparagus, cilantro cream sauce and
roasted fingerling potatoes
Wine Pairing: Federalist Chardonay, 11

Lemon Herb Chicken
stone ground mustard beurre blanc, roasted fingerling
potatoes
Wine Pairing: Estancia Pinot Grigo, 8.5

\$40

Key West Mahi Mahi
mango sticky rice, pineapple habanero butter
Wine Pairing: Mohua Sauvignon Blanc, 11

Slow Roasted Prime Rib
served with Yukon Gold mashed potatoes,
creamed horseradish and au jus
Wine Pairing: J. Lohr Cabernet Sauvignon, 10

Pacific Fire Shrimp
jumbo shrimp sautéed in island spices and butter
Wine Pairing: Carmel Road Pinot Noir, 12

ADD ONS

(\$7 EACH)

Ahi Poke Tacos
topped with wasabi cream and eel sauce

Lobster California Roll
fresh lobster, sushi rice, cucumber and avocado

Salmon Lomi Lomi Poke
salmon served "poke-style" with jalapeño soy

Spicy Tuna Roll
ahi, cucumber, avocado, rice and chili sauce

Before placing your order, please inform your server if anyone
in your party has a food allergy.

*Consuming raw or undercooked meats, poultry, seafood,
mollusks or eggs may increase your risk of food borne illness.
These items may be cooked to order or served raw. For your
well being, Peohe's cooks all steak and fish to your specification
and uses pasteurized eggs as an ingredient in our recipes.