

# San Diego Restaurant Week 2019

Peohe's Restaurant

## FIRST COURSE

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**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

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**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

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.

## SECOND COURSE

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**\$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, lemon shallot  
Buerre Blanc and coconut ginger rice  
*Wine Pairing: The Federalist, Chardonnay, 11*

**Braised Beef Short Rib**  
served with 3 potato garlic mashed and charred tomatoes  
*Wine Pairing: Oyster Bay, Pinot Noir, 10*

**\$40**

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**Salmon Oscar**  
fresh crab and Bearnaise sauce  
*Wine Pairing: Chateau Ste. Michelle 'Indian Wells', Chardonnay, 13*

**Slow Roasted Prime Rib**  
served with 3 potato garlic mashed, 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: Meiomi, Pinot Noir, 14*

## ADD ONS

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**(\$ 7 EACH)**

**Maui-Style Onion Rings**  
coconut and panko tempura breaded, chipotle catsup

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

**Tuna Poke Stack**  
layered ahi poke, avocado and sushi rice

**Lobster Mac 'n Cheese**  
cavatappi pasta, cream sauce, fontina cheese