

CAFÉ BAHIA

SAN DIEGO RESTAURANT WEEK | THREE COURSE DINNER

April 11 - 18, 2021 | \$30 Per Person

APPETIZERS

CHOICE OF

WILD MUSHROOM SOUP

Crispy artichokes, fennel puree

ARUGULA BEET SALAD

Wild baby arugula, candied pecans, balsamic-basil vinaigrette

ENTRÉES

CHOICE OF

SEARED SALMON

Roasted tomato vinaigrette, quinoa primavera cake, baby mâche, pomegranate seeds, dried cranberries

CHAR-GRILLED FLAT IRON STEAK

Smoked jalapeño butter, caramelized red onions, potato puree, balsamic shallots, asparagus

SWEETS

CHOICE OF

CHOCOLATE DECADENCE

Hazelnut praline, English anglaise, raspberry coulis

CRÈME BRÛLÉE

Madagascar vanilla, fresh berries

Please alert your server to any food allergies before ordering. For parties of 6 or more, a mandatory service charge of 18% will be added to your bill.
WARNING: Consuming raw or undercooked meat, eggs, poultry, seafood, or shellfish may increase your risk of contracting a food-borne illness, especially if you have certain medical conditions.