

SAN DIEGO RESTAURANT WEEK | SEPTEMBER 26 - OCTOBER 3

CB
BISTRO & BAR

"IT'S A GREAT DAY TO COOK"
ALEX CARRALLO, EXECUTIVE CHEF

Three Course Dinner | \$40 per person



1st Course Choice

SALMON CURTIDO | mezcal cured Verlasso salmon ~ cashew horseradish cream ~ watercress salad *

QUINOA NEGRA | ricotta beet hummus ~ grilled vegetables ~ smoked cotija ~ pepitas ~ lemon thyme vinaigrette

MEXICAN CORN CROQUETTE | Oaxaca cheese ~ roasted corn ~ poblano ~ chili aioli ~ smoked cotija

DUCK MOLE TACOS | mole negro ~ pickled onions ~ smoked cotija ~ duck skin chicharrons

Cocktail Option

PIER VIEW & N CLEVELAND | bourbon ~ averna ~ coconut ~ lime ~ pineapple ~ mole bitters

2nd Course Choice

BEEF BARBACOA SHORT RIB | polenta cake ~ grape gastrique ~ seasonal veg

PORK TENDERLOIN | mustard herb crust ~ sous vide ~ jalapeno fig jam ~ aroz frito

MEXICAN HOT POT | braised chicken ~ adobada broth ~ forbidden rice ~ pepitas ~ pineapple tomatillo salsa ~ herb bundle

BLACK COD | braised leeks ~ roasted beets ~ herb chimichurri ~ chili oil

CAVATELLI | chili negro pasta ~ heirloom shelling beans ~ braised greens

3rd Course

CHEESECAKE PEAR TARTIN

SHARE THE LOVE. SHARE THE FOOD.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please notify your server of any food allergies.

* These items are served raw or undercooked or may contain raw or undercooked ingredients.