

San Diego Restaurant Week

STARTERS

LITTLE GEM SALAD

Green Goddess | Goat Cheese | Candied Cashews | Persian Cucumbers | Garlic Crunch

BAJA BASS CEVICHE

Citrus Broth | Cilantro Oil | Pico | Seasoned Tortilla | Chips

SWEET HEAT BRUSSELS

House Sweet Heat Agave Syrup | Mixed Nut Crumble | Scallions

1855 FILET TARTAR ADD \$4

Sun choke Puree | Fermented Scallion Crumble | Wayfarer Sourdough

ENTREES

RISOTTO WITH CRISPY SALMON

New Special! Ask your server for details

PRIME HANGER STEAK

Umami Sauce | Bok Choy | Sautéed Mushrooms | Sweet Peppers

COASTLINE SEAFOOD PASTA

Squid Ink Pasta | Tarragan Cream | Salmon | Shrimp | Halibut | Mussels | Clams | Basil Oil Parmesan | Sourdough

KEEP IT VEGAN CAULIFLOWER FRIED RICE

Tofu | Peas | Carrots | Water Chestnuts | Tamari Glaze | Cilantro | Scallions

Each course will be perfectly paired with select wines poured by the glass!

DESSERTS

CHOCOLATE MISO CRÈME BRÛLÉE

Nectarines | Elderflower | Sesame Cashew Crumble

PEANUT BUTTER CHOCOLATE COAST TOAST

Peanut Butter Caramel | Salted Chocolate Ganache | Strawberries | Candied Peanuts

MENU CURATION

EXECUTIVE CHEF:

**MICHAEL
LEVINE**

JOIN SAN DIEGO
RESTAURANTWEEK IN
CROSSING OUT HUNGER
WITH FEEDING SAN DIEGO!



Beaumont's