

# San Diego Restaurant Week Menu

Three-Course Dinner | \$50 per person (tax & gratuity not included)

## FIRST COURSE

(CHOICE OF ONE)

### Crispy Shrimp

Tangerine Sesame Glaze, Shaved Vegetable Salad

### Curried Mussel Bisque

Sweet Potato, Garlic, Cilantro, Fried Leeks

### Grilled Peach

Arugula, Radish, Pickled Mustard Seeds, Goat Cheese Emulsion

## SECOND COURSE

(CHOICE OF ONE)

### Braised Pork Shoulder

Black Bean Cake, Marinated Vegetable Salad, Guajillo Chili, Cotija Cheese

### Crispy Skin Salmon

Spam Fried Rice, Frisée, Edamame Salad, Miso Sake Sauce

### Hawaiian Pad Thai

Stir-Fried Vegetables, Tofu, Rice Noodles, Spicy Coconut Sauce, Macadamia Nuts

## DESSERT

(CHOICE OF ONE)

### Vanilla Panna Cotta

Peach, Raspberry Sorbet, Almond Crumble

### Salted Caramel Chocolate Tart

Espresso Crème Fraîche

### Strawberry Profiterole

White Chocolate Mousse, Local Strawberries