

# LIONFISH

MODERN COASTAL CUISINE

Executive Chef JoJo Ruiz

## San Diego Restaurant Week

\$65

### • 1st Course •

CHOICE OF

#### CRISPY ROCK SHRIMP

Gochujang, Japanese Style Aioli

#### WAGYU BEEF TATAKI

Mustard Seed, Scallion, Garlic Ponzu, Beef Fat Aioli

#### TOMATO AND CUCUMBER SALAD

Heirloom Tomato, Izakaya Cucumber, Basil Seeds,  
Dashi Pickled Onions, Petite Shiso, Amazu Rayu Vinaigrette

### • 2nd Course •

CHOICE OF

#### 8 OZ CENTER CUT FILET

Blistered Tomatoes, Demi Glacé

#### BROILED BIG GLORY BAY SALMON

Corn Butter Sabayon, Chard Leeks, Corn,  
Crispy Potatoes, Puffed "Popcorn"

#### WILD MUSHROOM & POTATO GNOCCHI

Wild Mushroom, California Seaweed, Humboldt Fog

### • 3rd Course •

CHOICE OF

#### CAFECITO CHURRO

Churro Crueller, Cinnamon, Dulce de Leche, Espresso Ice Cream

#### MALTED BANANA RUM TART

Banana, Pecans, Rum Caramel, Flambe

 Gluten Free  Vegetarian

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