

# BLANCO

COCINA + CANTINA

## SAN DIEGO RESTAURANT WEEK

SEPTEMBER 22 - 29, 2024

\$30 PER PERSON

### COURSE 1

CHOOSE 1

#### WARM QUESO

guacamole, sour cream, pico de gallo

#### GUACAMOLE

roasted poblano & anaheim chiles, caramelized onion, cotija cheese

### COURSE 2

CHOOSE 1

#### CHOPPED CHICKEN SALAD

strawberry, mango, quinoa, kale, pepitas, manchego cheese,  
jalapeño lime vinaigrette

#### VEGETARIAN SWEET POTATO ENCHILADAS

grilled portobello, kale, zucchini, manchego cheese, ancho chile sauce

#### BRAISED SHORT RIB "MACHACA" TACOS

caramelized peppers & onions, cotija cheese, sour cream

#### PORK CHILE VERDE BURRITO

charred onion, roasted pasilla, tomatillo, cilantro, cotija

#### GRILLED CHICKEN FAJITAS

achiote citrus sauce

#### POBLANO SHRIMP ENCHILADAS

caramelized onion, jack cheese, poblano crema

### COURSE 3

CHOOSE 1

#### BROWN SUGAR CARAMEL FLAN

whipped cream & summer berries

#### TRES LECHES CAKE

strawberry orange jam, chantilly cream

#### CHOCOLATE IMPOSSIBLE CAKE

dulce de leche pudding, vanilla ice cream

TAX AND GRATUITY NOT INCLUDED

\*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.