



SAN DIEGO

Restaurant Week

SOUP OR SALAD

PEOHE'S SALAD

Mandarin oranges | candied walnuts
orange ginger vinaigrette

LOBSTER BISQUE

CLAM CHOWDER

DESSERT COURSE

KEY LIME PIE

authentic Key Lime custard
graham cracker crust
whipped cream

CHOCOLATE MOUSSE

WHITE CHOCOLATE RASPBERRY CHEESECAKE

ADD ONS FOR \$8

KIM CHEE CALAMARI

lightly fried | crisp vegetables

COCONUT SHRIMP

citrus chili dipping sauce

SPINACH & ARTICHOKE DIP

tortilla chips

ENTRÉE

- \$50 -

GOCHUJANG MARINATED NEW YORK MEDALLIONS

citrus ginger Gochujang marinade
mushroom bok choy mix
lime & soy grilled scallions

THAI KING SALMON

sauteed King salmon
Szechwan vegetables
Thai curry sauce

SHRIMP + ARTICHOKE LINGUINE

spinach | tomato | feta

- \$60 -

HERB CRUSTED + SLOW ROASTED PRIME RIB

3 potato garlic mashed | au jus
horseradish cream

TOGARASHI TUNA

Togarashi crusted Ahi tuna
mushroom & edamame mix | soy broth

CITRUS GINGER SCALLOPS

orange & ginger seared scallops
herbed black rice
edamame & shishito pepper mix