



# RUMOROSA

HARBOR ISLAND

## SAN DIEGO RESTAURANT WEEK

JANUARY 26 – FEBRUARY 3

**DINNER 5 PM – 10:30 PM | \$45**

### FIRST COURSE

**Choice of One**

#### **Citrus-Poached Rock Shrimp Ceviche**

citrus soy, avocado mousse, persian cucumber, red onion, pico de gallo, radish

#### **Hearts of Palm Ceviche**

spicy tomato broth, tomatillo, tostada, cilantro

#### **Chorizo & Oaxaca Cheese Tetelas**

potatoes, avocado mousse, cotija, salsa roja

#### **Tijuana Classic Caesar**

romaine spears, parmesan snow, garlic crouton, classic caesar dressing

### SECOND COURSE

**Choice of One**

#### **Grilled 6 oz Prime NY Strip Steak**

oaxaca cheese scalloped potatoes, charred shishito, cilantro chimichurri

*upgrade to 12oz portion for \$15*

#### **Pacific Seabass**

veracruz style, cilantro rice, capers, tomatoes, spanish olives, citrus butter

#### **Braised Beef Short Rib**

buttered hominy mash, pozole jus, pickled red onions, radish

#### **Mushroom Birria**

crispy seasonal mushrooms, birria broth, warm tortillas, cilantro, lime

### THIRD COURSE

**Choice of One**

#### **Cream Cheese Flan**

fresh berries, mezcal flambe, caramel

#### **Arroz con Leche**

mango glaze, ube, mexican cinnamon, fresh citrus, toasted coconut, berries