

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

TRUFFLE FRIED CHICKEN & WAFFLES

Crispy Chicken, Mochi Waffles, Truffle Butter,
House Hot Sauce, Smoked Maple Syrup

🌾 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

CHURRO ICE CREAM SANDWICH

Churro, Cinnamon, Dulce de Leche, Espresso Ice Cream

YUZU PIE

Yuzu Curd, Chamomile Cream,
Lemon Verbena Pate de Fruit, Seasonal Citrus



Gluten Free



Vegetarian

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