

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

MustardSeed, Scallion, GarlicPonzu, BeefFat Aioli

TOMATO AND CUCUMBER SALAD

Heirloom Tomato, IzakayaCucumber, Basil Seeds,
Dashi Pickled Onions, PetiteShiso, Amazu Rayu Vinaigrette

• 2nd Course •

CHOICE OF

Roasted Truffle Chicken

Truffle Butter & Sourdough Crust, Chicken
Truffle Jus

BROILED BIG GLORY BAY SALMON

CornButterSabayon, Chard Leeks, Corn, Crispy
Potatoes, Puffed "Popcorn"

WILD MUSHROOM & POTATO GNOCCHI

WildMushroom, CaliforniaSeaweed, Humboldt Fog

• 3rd Course •

CHOICE OF

CHURRO ICE CREAM SANDWICH

Churro, Cinnamon, DulcedLeche, EspressoIce Cream

YUZU PIE

YuzuCurd, Chamomile Cream, Chamomile Cream, Lemon
Verbena Pate De Fruit, Seasonal Citrus, Bee Pollen



Gluten Free



Vegetarian

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