



AMAYA

CALIFORNIA CUISINE

SAN DIEGO
RESTAURANT WEEK

DINNER

65

ADD BRIOCHE +8

everything spice | grand del mar honey butter

FIRST COURSE

CHOICE OF:

FRENCH ONION SOUP

veal broth | gruyere cheese

DEL MAR CHOPPED SALAD

radicchio | bloomsdale spinach

walnut praline | nueske bacon dressing

SECOND COURSE

CHOICE OF:

TROUT

salted caper | brown butter | bloomsdale spinach

GNOCCHI

wild mushroom | English pea | ramps

GREEN TOMATO

mustard green | summer market vegetable
sauce vierge

SUBSTITUTE BLACK ANGUS FILET +25

pommes puree | sage hill carrot | garlic parsley

SUBSTITUTE DUCK & ORANGE +10

cabbage marmalade | endive | sauce bigarade

ADD SIDES +8

SPROUTING CAULIFLOWER

anchovy | preserved lemon

POMMES PUREE

chives

SAGE HILL FARMS CARROTS

vadouvan

THIRD COURSE

CHOICE OF:

STRAWBERRY 'TRES LECHES'

honey chiffon | chino farms strawberries
vanilla cremeux

'PINA COLADA'

rum-braised pineapple | coconut crumble

A 20% service gratuity will be added to parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.p65warnings.ca.gov/restaurant.