



Prix-Fixe Menu

JANUARY 25TH - FEBRUARY 1ST | 5-9PM

\$60 plus tax, per person | Three courses: starter, main & dessert

starters

Clam Chowder

pork belly, onion, celery, carrot, potato

Miso Caesar Salad

baby gem lettuce, preserved lemon, pecorino tuile, foccacia croutons

Blistered Shishito Peppers

smoked paprika labneh, prosciutto crisps, honey

mains

Perrazzo's Prime Steak Burger

8oz Perrazzo's Prime, French onion reduction, gruyere, cornichon relish, garlic aioli, fried shallots

Faroe Island Salmon

whipped Okinawa yams, braised fennel, charred broccolini, beurre blanc

Alaskan Halibut

white truffle risotto, wild mushrooms, beurre rouge

Mary's Free Range Chicken GF

celery root puree, crispy capers, green olive tapenade

Seared Oyster Mushrooms VG

French lentils, parsnip puree, roasted carrots, dukkha, charred cippolinis

desserts

Dulce de Leche Creme Brulee GF

Pumpkin Spice Tiramisu

Local Seasonal Sorbet GF, VG

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GF: gluten-friendly | DF: dairy-free
VT: vegetarian | VG: vegan



Splitting meals is not permitted. Up to three forms of payment allowed. A 20% gratuity will be added to parties of six or more and will be distributed directly to food & beverage staff as additional compensation for their services. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.