



## Prix-Fixe Menu

JANUARY 25<sup>TH</sup> - FEBRUARY 1<sup>ST</sup> | 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, focaccia 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 cippolini

### desserts

#### Dulce de Leche Creme Brulee GF

#### Pumpkin Spice Tiramisu

#### Local Seasonal Sorbet GF, VG

Follow Us : @Tidal\_SD  
#TidalSanDiego



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.*