



SAN DIEGO RESTAURANT WEEK
January 25 - February 1
\$55 per person

FIRST

select one

Organic Sweet Potato & Beet Salad V

pistachios, heirloom cherry tomatoes, field greens, grapefruit supreme, avocado, miso vinaigrette

Vessel Soup of the Day

chef-curated seasonal soup

SECOND

select one

Butternut Squash Ravioli N

sautéed shrimp, spinach, carrots, hazelnuts, sherry cream

Faroe Island Salmon GF

rosemary new potatoes, heir coverts, lemon caper emulsion

Barolo Braised Short Rib GF

organic polenta, creamed spinach, cauliflower agrodolce

THIRD

select one

Cinnamon Tres Leches VG

strawberry dulce de leche

Key Lime Pie VG, N

cashew-graham cracker crust, raspberry sauce, chantilly cream

GF | Gluten-Free VG | Vegetarian V | Vegan N | Contains Nuts DF | Dairy Free

Please alert your server, prior to ordering, of any allergies or intolerances you may have, so we may ensure your safety and peace of mind in ordering. Kona Kai San Diego is a cashless property. We gladly accept all major debit and credit cards.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol.

A 6% surcharge will be added to all guest checks to help cover increasing labor costs and in our support of the increases in wages and benefits for our dedicated team members. Parties of six (6) or more will have a 19% Service Charge added to the check.