



SAN DIEGO
Restaurant Week
JAN 25 - FEB 1
Presented by California Restaurant Association

RESTAURANT WEEK

Four Course Prix Fixe Dinner Menu \$55

COURSE ONE

(served shared or sequentially)

Coconut Shrimp

Lightly battered shrimp, toasted coconut crust, sweet chili glaze

Spicy Pork Wontons

House-folded pork wontons, chili oil, scallions

Chicken Lettuce Wraps

Minced chicken, water chestnuts, shiitake mushrooms, hoisin-soy glaze

COURSE TWO

(choose one)

Egg Drop Soup

Silky chicken broth with gently folded egg

Cucumber Salad

Crisp cucumbers, sesame vinaigrette, chili oil

Hot & Sour Soup

Tofu, bamboo shoots, mushrooms, white pepper heat

COURSE THREE

(choose one)

Double Happiness

Crispy shrimp and chicken, sweet-savory house glaze

Mongolian Beef

Wok-seared beef, garlic soy reduction, scallions

Tong'an Sea Bass

Pan-seared sea bass, ginger-scallion soy

Orange Chicken

Crispy chicken, citrus glaze, sesame

Chicken Chow Mein

Egg noodles, marinated chicken, vegetables, soy garlic sauce

BBQ Pork Chow Fun

Wok-tossed wide rice noodles, char siu pork, scallions

COURSE FOUR

Ube Cheesecake

Purple yam cream, vanilla cookie crust