san diego restaurant week

dinner

THREE COURSES \$50

CHOICE OF FIRST COURSE

CRISPY CALAMARI

macadamia nut panko crusted, sweet & sour sauce

BBQ RIBS 3

compart family farms duroc pork ribs, brown sugar & cumin rubbed, sambal bbq sauce

BRUSSELS SPROUTS

shishito peppers, calabrian chili chimichurri, lemon, black garlic aioli, parmesan

PEAR & CANDIED WALNUT SALAD

organic field greens, goat cheese*, cranberry balsamic

WINE BY THE BOTTLE SPECIALS

MONT GRAVET rosé of cinsault pays d'oc, france	35
LA FIERA pinot grigio veneto, italy	35
A TO Z 'ESSENCE' pinot noir oregon	35
SANTA JULIA malbec mendoza, argentina	35

CHOICE OF ENTREE

ACHIOTE ROASTED FISH

farro, butternut sqaush, roasted tomatoes, toasted pecans, baby spinach, roasted tomatillo vinaigrette

SUMAC CRUSTED NORWEGIAN SALMON 3

butternut squash purée, baby bok choy, shiitake & brown beech mushrooms, orange fennel salad, blood orange vinaigrette

PASSION FRUIT & SOY BRAISED BEEF SHORT RIB

garlic whipped potatoes. vegetable stir fry, charred pineapple bbq sauce, namasu shaved cucumber

FILET MIGNON* (ADD \$10)

peppercorn crust, gruyère potato gratin, asparagus, burgundy balsamic reduction

BEACHSIDE VEGAN 6

seasonal vegetables, sweet potatoes, organic brown jasmine rice, coconut curry sauce, tomato apricot chutney

CHOICE OF DESSERT

KIMO'S ORIGINAL HULA PIE®

individual slice of the classic. chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream

NEW YORK STYLE CHEESECAKE

almond cookie crust, coconut and short bread cookie crumble, passion fruit coulis

SEASONAL SORBET @

fresh berries

© Gluten Conscious ~ item is prepared with gluten-free ingredients; however, our kitchen is not gluten-free. Please inform your server of any allergies. *Consuming raw or undercooked foods may increase your risk of foodborne illness. vegetarian prix fixe meal available no splitting or sharing tax, beverages and gratuity are additional local and state taxes will be added to all food and beverage items