



SALTWATER

Fine Dining Cuisine

Restaurant Week

\$45 PER PERSON

First Course

Choice Of:

AGUACHILE

cucumber | red onion | serrano | avocado

AHI TUNA TARTARE TOSTADA

seaweed salad | kewpie sauce | avocado puree | wasabi tobiko | sesame seeds | wonton chips

HAND CUT STEAK TARTARE

dijon mustard | capers | parsley | chives | quail egg | rice
chips microgreens

CLAMS AND MUSSELS

garlic | roasted tomato | andouille sausage seafood broth | toasted bread

SPICY CRISPY CALAMARI

sweet chili garlic sauce | sesame seeds | arugula | seasoning salt

Second Course

Choice Of:

NEW YORK STRIP 16 OZ GF

PACCHERI SEAFOOD RAGU

mix fish | cherry tomatoes | olives | pistachio

GNOCCHI

asiago stuffed, creamy zucchini sauce, minced truffles and pistachio crust and zucchini chips

CHILEAN SEA BASS FILET

miso broth | mushrooms | lobster dumpling | bok choy | ponzu

BIG EYE TUNA

pistachio crusted | caponata | grilled polenta | mint sauce GF

STUFFED SOLE

breadcrumbs | spinach | shrimp | crab meat | fresh herbs | potato & leeks cake | salted
carrots | citrus emulsion

Third Course

Choice Of:

LIMONCELLO SPONGE CAKE

CHOCOLATE HAZELNUT MOUSSE

SAN DIEGO
Restaurant
Week
SEPT 24 - OCT 1
Presented by California Restaurant Association

