

San Diego Restaurant Week 2018

FIRST COURSE

Peohe's Salad
orange-ginger vinaigrette with
Mandarin oranges
and candied walnuts

Wedge Salad
iceberg wedge, teardrop
tomatoes, bacon,
bleu cheese crumbles,
bleu cheese dressing

Lobster Bisque
finished with whole butter
sherry and lobster

DESSERT COURSE

Mini Hot Chocolate
Lava Cake
rich Godiva chocolate liqueur
cake with molten chocolate
center, served warm with
chocolate sauce,
Heath Bar Crunch and
macadamia nut ice cream

Panna Cotta
pineapple infused with black
berries and mint

Chef's House-Made
Ice Cream
ask your server for
tonight's flavor

SECOND COURSE

\$30

Coconut Crunchy Shrimp
coconut and panko tempura breaded
served with coconut ginger rice & chili citrus sauce
Wine Pairing: Pine Ridge Chenin Blanc-Viognier, 8

Salmon en Papiotte
herb-seasoned and served with fingerling potatoes,
green beans, cherry tomatoes and lemon shallot butter
Wine Pairing: Oyster Bay Pinot Noir, 10

Tofu and Shishitos
sesame glazed tofu, lightly fried and served with
shishito peppers, sushi rice and bok choy
Wine Pairing: Chateau St. Michelle Riesling, 7

Slow Roasted Chicken Breast
fresh fennel brine, mushroom ragout
Wine Pairing: Josh Cellars Merlot, 9

\$40

Mahi Mahi Mai'a
sautéed with bananas, Frangelico macadamia nuts
and butter, served with coconut ginger rice
Wine Pairing: Mohua Sauvignon Blanc, 11

Slow Roasted Prime Rib
served with Yukon Gold mashed potatoes,
creamed horseradish and au jus
Wine Pairing: J. Lohr Cabernet Sauvignon, 10

Crab-Stuffed Shrimp
baked with dynamite sauce, with bok choy
and shiitake mushrooms in mirin and eel sauce
Wine Pairing: Lapostolle Chardonnay, 10

ADD ONS

(\$7 EACH)

Ahi Poke Tacos
topped with wasabi cream and eel sauce

Lobster California Roll
fresh lobster, sushi rice, cucumber and avocado

Salmon Lomi Lomi Poke
salmon served "poke-style" with jalapeño soy

Spicy Tuna Roll
ahi, cucumber, avocado, rice and chili sauce

Before placing your order, please inform your server if anyone in your party has a food allergy.

*Consuming raw or undercooked meats, poultry, seafood, mollusks or eggs may increase your risk of food borne illness. These items may be cooked to order or served raw. For your well being, Peohe's cooks all steak and fish to your specification and uses pasteurized eggs as an ingredient in our recipes.