

# San Diego Restaurant Week 2020

## FIRST COURSE

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

**Clam Chowder**  
New England Style

**Lobster Bisque**  
finished with whole butter  
sherry and lobster

## Dessert Course

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**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

**Crème Brûlée**  
vanilla custard with a  
caramelized sugar crust  
topped with macadamia nuts

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

## SECOND COURSE

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**\$30**

**Coconut Crunchy Shrimp**  
coconut and panko tempura breaded  
served with coconut ginger rice & chili citrus sauce  
*Wine Pairing: Mohua, Sauvignon Blanc, 2018 \$11*

**Lobster Ravioli**  
shaved fennel salad, lobster cream sauce,  
kalamata olives, feta cheese  
*Wine Pairing: The Federalist, Chardonnay, 2016 \$11*

**Grilled Flat Iron Steak**  
Garlic herb butter, parmesan truffled shoestring fries,  
chipotle ketchup  
*Wine Pairing: Beringer Bros, Bourbon Barrel Cabernet, 2016 \$12*

**\$40**

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**Seared Salmon and Duck Sausage**  
tarragon butter, citrus beet salad, blood orange gastrique  
*Wine Pairing: Meiomi, Pinot Noir, 2017 \$14*

**Slow Roasted Prime Rib**  
served with 3 potato garlic mashed, creamed horseradish  
and au jus  
*Wine Pairing: Vinum Cellars, The Insider Cabernet Sauv., 2017 \$13*

**Prawns and Polenta**  
Grilled polenta, roasted tomato fennel sauce, blistered  
tomatoes  
*Wine Pairing: Reata Chardonnay, 2016 \$13*

## ADD ONS

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**(\$ 7 EACH)**

**Maui-Style Onion Rings**  
coconut and panko tempura breaded, chipotle catsup

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

**Tuna Poke**  
ahi poke, avocado and sushi rice

**Lobster Mac 'n Cheese**  
cavatappi pasta, cream sauce, fontina cheese

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.