



PONTO LAGO

San Diego Restaurant Week Ponto Lago
March 26th - April 2nd, 2023
\$60 per person

Choice of:

Roasted Asparagus

Guajillo Romesco, Queso Anejo, Soft Boiled Egg, Hazelnut Migas

Lolla Rosa Greens

Strawberries, Cotija, Green Garbanzos

Bay Scallops

Yuzu Aguachile, Herb Oil, Jicama, Chives

Second course

Wood Fire Grilled Lamb Loin

Charred Tomatillo, Fermented Gooseberries, Pineapple Reduction

Local Catch

Chintexle, Avocado Tomatillo Salsa, Cilantro Sprouts

Kurobuta Pork Tenderloin

Green garlic, Peanut Mole, Baby Carrots

Dessert

Tres Leches

Local Strawberries, Lemon Cream, Citrus Crumb

CHEF DE CUISINE | *Chris Carriker*

PASTRY CHEF | *Shawna Macdonald*