



PONTO LAGO

San Diego Restaurant Week Ponto Lago

March 26th - April 2nd, 2023

\$60.00 pp

Choice of:

Roasted Asparagus

Guajillo Romesco, Queso Anejo, Soft boiled egg, Hazelnut Migas

Spring 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, Shaved Fennel, Green Chickpeas, Cilantro Sprouts

Kurobuta Pork Tenderloin

Peanut Mole, Grilled Pineapple, Spring Onions

Dessert

Tres Leches

Local Strawberries, Lemon Cream, Citrus Crumb

CHEF DE CUISINE | *Chris Carriker*

PASTRY CHEF | *Shawna Macdonald*