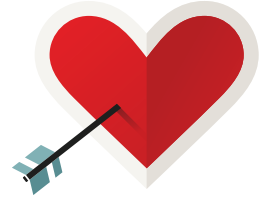




VALENTINE'S 2018



COASTAL KITCHEN, BAJA TASTE, SAN DIEGO LOCAL

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**\$100 PER COUPLE • FEBRUARY 14TH - 17TH 5PM TO 9PM**

*Select bottles of Valle de Guadalupe wines will be available for under \$50.*

**FIRST COURSE**

*choice of*

CURED SALMON SALAD

*beet cured salmon, frisee, yogurt chives dressing, friend capers*

MAVACOBA BEAN + CHORIZO SOUP

*Mayacoba beans, epazote broth, homemade Mexican chorizo, fresh cream*

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**SECOND COURSE**

*choice of*

SEAFOOD RISOTTO

*Guajillo & pasilla broth, calamari, shrimp, local fish*

WAGYU RIB EYE STEAK

*carrot three ways, turnips, foie gras butter*

OR

CRISPY FRIED FISH *for 2*

*Locally caught fish, roasted cauliflower, anchovy butter, corn and Brussel sprout slaw*

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**DESSERT**

RED VELVET CAKE *for 2*

*mascarpone gelato, blood orange chocolate truffles, berry macarons, meringue*

*Current & Tides focuses on the foods of the California's created with great local ingredients.*

*Our entire team celebrates the farmers, artisans, fishermen, and ranchers who bring the best of California to us.*

*Created by Executive Chef Michael Poompan & Chef Aaron Obregon. Visit us [currentandtides.com](http://currentandtides.com) or follow us on Instagram @currentandtides*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. Automatic 18% gratuity is added to parties of eight or more.*

2000 2ND Street, Coronado, California 92118 | 619 - 435 - 3000

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