

Dine Originals Week

September 16 – 22, 2019

Three Course Dinner

\$35

Select one dish from each course

Course 1

Sopa de Zanahoria con Camote - carrot and sweet potato soup; puffed rice, coriander leaves

Ensalada Mixta - mixed green salad; charred corn, roasted poblano peppers, radishes, shallots, sweet & sour vinaigrette

Panza de Cerdo - grilled pork belly skewer; shishito peppers, onions, sherry vinegar reduction

Course 2

Trucha - pan roasted trout; pumpkin purée, fennel, celery, onions, piquillo peppers, sage brown butter

Fricassee de Pollo - braised chicken; white wine tomato sauce, yellow rice, pea salad

Plato de Vegetales - vegetable plate; fried garbanzo beans, roasted cauliflower, charred zucchini, piquillo pepper coulis

Course 3

Hojaldre de Crema - Oreo crusted cream puff; Nutella mousse

Pudin de Pan - cherry chocolate bread pudding; vanilla ice cream, chocolate sauce

Pastel de Platano - banana cake; cream cheese icing, dehydrated bananas

Menu is subject to change. Items are not available a la carte.

CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, EGGS OR SHELLFISH CAN BE POTENTIALLY HAZARDOUS.

Other discounts do not apply towards the Dine Original Week Menu. Thank you!