

Dine Originals Week
March 20-26, 2017

Three Course Dinner
\$35

Select one dish from each course

Course 1

Ensalada de Remolacha - roasted beet salad; mixed greens, goat cheese, honey balsamic

Manchego - sheep's milk cheese; quince paste, Marcona almonds, crackers

Patatas Bravas - twice fried Yukon gold potatoes; garlic aioli, spicy tomato sauce

Jamón con Espárragos - Spanish ham wrapped asparagus; chimichurri

Sopa de Pimiento - spicy creamy roasted pepper soup; micro greens

Course 2

Pasteles de Cangrejo - pan fried crab cakes; warm bacon potato salad, hot mustard sauce

Bistec a la Parilla - grilled beef flat iron steak; roasted garlic potato purée, Catalan guacamole

Pollo - pan roasted chicken breast; sweet potato purée, sautéed green beans, brown sugar aioli

Cerdo - curry spiced pan roasted pork loin; creamy polenta, pickled vegetables

Arroz - saffron calasparra rice; tomatoes, onions, spinach,
piquillo peppers, arugula salad, mustard vinaigrette

Course 3

Tarta de Queso - cheesecake bar; oreo cookie crust, bourbon cherry compote

Leches Fritas - fried milk croquetas; raspberry coulis, chocolate sauce

Macarons - almond maple macaron; whipped date filling

Menu is subject to change.

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

Other discounts do not apply towards Dine Original Week Menus. Thank you.