

Dine Originals Week

March 19 - 25, 2018

Three Course Dinner

\$35

Select one dish from each course

Course 1

Buñuelos de Arroz - fried mushroom rice fritters; roasted pepper sauce

Piquillos Rellenos - Spanish peppers stuffed with Catalan spiced chicken salad; dried fruit gastrique

Ensalada Mixta - mixed green salad; tomatoes, cucumbers, onions, carrots, sherry vinaigrette

Sopa de Pollo y Maiz - blackened chicken corn chowder; fried tortilla strips

Course 2

Costillas de Cerdo - piquillo BBQ pork ribs; smashed red skin potatoes, pickled onions, garlic aioli

Bacalao - pan roasted cod; mushroom and spinach risotto, Basque pepper, tomato, garlic and caper sauce

Bistec - grilled beef hanger steak; spiced French fries, Romesco sauce, micro greens

Arroz - saffron calasparra rice; tomatoes, peas, onions, mushrooms, spinach, piquillo peppers

Zarzuela - seafood stew; shrimp, clams, mussels, salmon, potatoes, peas, piquillo peppers, saffron broth

Course 3

Ensaïmada - pecan maple sweet roll; vanilla ice cream

Pastel de Flan - vanilla flan layered with chocolate cake

Tarta de Frambuesa - raspberry mousse; flourless chocolate cake

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 the Dine Original Week Menu. Thank you!