

Dine Originals Week

September 18 - 24, 2017

Three Course Dinner

\$35

Select one dish from each course

Course 1

Pastel de Cangrejo - fried crab cake; aioli verde, micro greens

Ensalada de Frijoles Negros - black bean salad; corn, red onions, bell peppers, cilantro lime vinaigrette

Ensalada de Rúcula - arugula salad; tomatoes, cucumbers, onions, carrots, blue cheese vinaigrette

Sopa de Papas - creamy bacon potato soup; fried leeks

Course 2

Pasteles de Salmon - pan fried salmon cakes; mushroom and spinach risotto, caper aioli

Pato - crispy duck leg confit; piquillo BBQ, sweet potato hash, garlic aioli, micro greens

Pollo - grilled chicken breast; roasted garlic potato purée, grilled asparagus, sangria gastrique

Arroz - saffron calasparra rice; spicy rope chorizo, tomatoes, onions,
spinach, piquillo peppers, shaved Manchego cheese

Piquillos Rellenos - Spanish peppers stuffed with samfaina, butternut squash purée,
arugula, Za'atar spiced vinaigrette

Course 3

Tarta de Manzanas - spiced apple cake; goat cheese glaze

Galleta de Rojo - red velvet cookie; whipped cream cheese frosting

Budin de Pan - chocolate banana bread pudding; salty caramel sauce

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.