

# Dine Originals Week

September 17 - 23, 2018

## Three Course Dinner

\$35

Select one dish from each course

### Course 1

**Croquetas** - Spanish ham and cheese fritters; honey mustard sauce

**Ensalada de Pollo** - gorgonzola blue cheese chicken salad; crackers

**Ensalada de Quinoa** - quinoa salad; cranberries, golden raisins, red onions, curry aioli

**Sopa de Pimiento** - roasted pepper soup; saffron sour cream, micro greens

### Course 2

**Costillas** - braised beef short ribs; smashed red skin potatoes, mushroom cream sauce, crispy leeks

**Salmon** - blackened grilled salmon; sauté of couscous, onions, sundried tomatoes and capers, aioli verde

**Tres Cerdos** - pan roasted pork loin topped with bacon, house made chorizo and Manchego cheese;  
sweet potato hash, mojo verde

**Arroz con Curry** - curry risotto; mushrooms, piquillo peppers, onions, roasted tomatoes

**Pollo** - pan roasted chicken breast topped with spinach and mushrooms;  
creamy blue cheese polenta, sangria gastrique

### Course 3

**Tarta de Manzana** - salty caramel apple tart; pecan streusel

**Pot de Creme** - baked chocolate custard; whipped crème, Oreo crumbs

**Barra de Queso** - spiced cheesecake bar; pumpkin seed and graham cracker crust, blackberry coulis

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!