

614 Restaurant Week

September 14 – 19, 2020

Three course dinner - \$35 per person

Tax, gratuity and beverages not included

Menu

Choose one item from each course

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Course 1

GAZPACHO DE TEMPORADA

Chilled seasonal soup

ENSALADA DE CESAR

Caesar salad; gem lettuce, sourdough croutons, shaved Parmesan, lemon, Caesar vinaigrette

BACALAITO

Salt cod fritters; onions, cilantro, roasted garlic aioli

Course 2

ARROZ CON POLLO

Crispy confit chicken quarter, long grain Spanish rice, olive, tomatoes, garlic, sofrito, wilted greens, mojo sauce

TRUCHA A LA PARILLA

Grilled trout; herbed couscous, heirloom tomato and fennel salad, sumac yogurt

PISTO

Spanish vegetable stew; zucchini, eggplant, peppers, onions, tomatoes, saffron rice

Course 3

PASTEL DE FRESAS

Strawberry short cake; sweet basil biscuit, macerated strawberries, fresh whipped cream

PASTEL DE CHOCOLATE

Flourless chocolate cake, chocolate mousse, chocolate sauce

PLATANO PARTIDO

Plantain split: fried sweet plantains, vanilla and chocolate ice cream, caramel sauce, drunken cherries

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 614 Restaurant Week Menu. Thank you!