



Dine Downtown 2019

January 11-21/\$35 person

First Course

Roasted Butternut Squash Soup

Arugula Salad with Marcona Almonds, Quinoa, Pomegranate Seeds
tossed in a White Balsamic Vinaigrette

Crostinis with Sobrasada and Fig Jam

Second Course

Braised Short Ribs with Wild Mushrooms and a Tempranillo Glaze
Served with Creamy Polenta and Garlic Veggies

Spanish Piquillo Peppers Stuffed with Grilled Eggplant, Zucchini, Caramelized Onions &
Manchego Cheese. Served with a Citrus Saffron Sauce and Sweet Black Risotto.

Third Course

Glazed Meyer Lemon Cake

Coconut Almond Bread Pudding with Cranberry
Drizzled with Caramel Sauce