

DINE DOWNTOWN 2022



January / \$45 person

FIRST COURSE: *(please choose one)*

Roasted Butternut Squash Soup

Or

Forbidden + Wild rice salad w/ arugula, roasted butternut squash, pomegranate & pistachios + saffron citrus beurre blanc

Suggested Pairing: Cristalino Cava, Spain - \$9.50

SECOND COURSE: *(please choose one)*

Tempranillo Braised Short Ribs with Wild Mushrooms
served with Garlic Mashed potatoes & sautéed broccoli rabe

Suggested wine: Peirano Estate Tempranillo, Lodi, CA - \$9.50

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

Suggested wine: Tinto Rey Rose, Dunnigan Hills, CA - \$8.50

THIRD COURSE: *(please choose one)*

Seasonal Fruit Empanada w/ Vanilla Ice Cream

Coconut Almond Bread Pudding with Cranberry
Drizzled with Caramel Sauce

Suggested Pairing: Warre's Otima Tawny Port - \$12

DINE DOWNTOWN 2022

- Menu prepared by Chef/Owner Marcos Murillo -