



Arlington Restaurant Week Menu 2024

October 14th – October 21st

Choice of one Appetizer, a Main Course, and a Dessert.

Lunch \$25, Dinner \$40, Wine Paring \$25 per Guest

Appetizers • **First Course**

Crema de Calabaza con sus Pipas y Reduccion de Pedro Ximenez
Butternut Squash Soup, Topped with Pumkin Seeds and Pedro Ximenez Sherry

Ensalada de Manzana y Queso Manchego, Nueces Caramelizadas
Green Apple Salad, Manchego Cheese and Caramelized Walnuts

Judias Verdes Salteadas con Jamón Serrano y Romesco Sauce
Sautéed Green Beans, Serrano Ham and Romesco Sauce

Wine Pairing, Abadia Real 2023 / Verdejo, Viura / Castilla y Leon

Platos Principales • **Second Course**

Atun a la Plancha con Piquillos Confitados y Salsa Bilbaina
Grilled Tuna, Confit Piquillo Peppers, Bilbaina Sauce

Lomo de Ternera con Broccolini y Chimichurri
Grilled Hanger Steak, Broccolini, Chimichurri

Pato Confitado con Puré de Albaricoque
Duck Leg confit, Apricot Purée, Balsamic Reduction

Wine Pairing, Paixar 2015 / Mencia / Bierzo

Postres • **Dessert**

Torrijas con Helado de Nata
Homemade Spanish Style French Toast, Crème Fresh Ice Cream

Flan de la Chocolate
Traditional Homemade Chocolate Custard, pistachios

Crema Catalana
Traditional Spanish Crème Brûlée

Wine Pairing, Cezar Florido, Moscatel Dorado / Moscatel / Jerez-Xérès-Sherry

All items may contain risk of cross-contamination. Please alert your server to any food sensitivities.