



Arlington Restaurant Week Menu 2023

October 16th – October 23rd

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 Semillas de Calabaza Caramelizadas
Butternut Squash Soup, Topped with Caramelized Pumpkin Seeds

Ensalada de Col Rizada, Anchoas, Queso Idiazabal
Kale Salad, Anchovies, Shaved Idiazabal Cheese

Calamares Fritos con Alioli de Miel
Fried Calamari, topped with Honey Alioli

Wine Pairing, Solarce 2019 / Chardonnay / Rioja

Platos Principales • **Second Course**

Trucha Navarra con Piquillos Confitados y Salsa de Vino Tinto
Rainbow Trout, Navarra Style, Confit Piquillo Peppers, Red Wine Reduction

Lomo de Ternera con Salsa de Setas y Cebollas y Pimientos Asado
Grilled Hanger Steak with Mushrooms, Onions, and Roasted Peppers

Pechuga de Pollo Asado, Puré de Coliflor, Espárragos
Grilled Chicken Breast Cauliflower Pure, Grilled Asparagus

Wine Pairing, Paixar 2015 / Mencia / Bierzo

Postres • **Dessert**

Arroz con Leche Asturiano
Homemade Caramelized Rice Pudding

Flan de la Casa
Traditional Homemade Vanilla Custard

Churros con Chocolate
Traditional Spanish Fried Dough, Melted Chocolate

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.