



MEDITERRANEAN
TAPAS AND BAR

Restaurant Week Menu

\$35 / Guest

August 16 – September 5, 2010

Choose one from each course:

APPETIZER

Pan Con Tomato

White Garlic, Roma Tomato, Olive Oil and Mediterranean Sea Salt served with Serrano Ham & Manchego Cheese

Trio of Dip

Fava Beans, Hummus, Babaganoush, Labneh, with Sumac and Home-Made Flat Bread

Pintxo de Pollo.

Grilled Chicken Skewer with Vegetables. Served with Spicy Apricot Sauce

Suggested Paring: Pomegranate Sangria \$5.50 glass

FIRST COURSE

Watermelon Salad

Local Texas Watermelon, Baby Wild Arugula, Pickled Red Onions, Muscatel Riduzion, and finished with Spanish E.V.O.O. and French Feta Cheese

Croquetas de Queso

Cheese Croquettes with Tomato Marmalade

Esparragos con Setas e Corazon de Palma

Warm pencil-thin Asparagus & Oyster Mushrooms, fresh Hearts of Palm Slaw with fresh Oregano and Greek Olive Oil

Suggested Paring: Cas LaPostelle Sauvignon Blanc \$8.50 glass / \$33 bottle

SECOND COURSE

Coriander Cured Beef Tenderloin

Spanish-style Potato Gratin, Caramelized Shallots & Red Wine Demi-Glaze

Vieras con Arroz Negro

Black Squid Ink Risotto, Seared Jumbo Scallops with Saffron Aioli

Duck Confit

Crispy Duck Legs Confit served over French Lentil, Mirepoix, Lardon & Baby Wild Arugula salad with a Sherry Vinaigrette. Finished with Figs, Demi-Glaze and Crispy Serrano Ham

Suggested Paring: Chalone Pinot Noir \$10 glass / \$40 bottle

DESSERT

Bakalava

Crispy layer of buttered Filo & Candied Walnuts, White Rose Petal Honey and served with Pistachio Ice Cream

Classico Tres Leches

Home-made Tres Leches Cake served with soft Meringue & Pink Guava Puree

Suggested Paring: Pedro Jimenez Sherry \$10 glass / \$40 bottle

Four Course Wine Tasting \$20 / person