

# Dorrego's

Restaurant Week lunch

August 11th thru 25th

Course 1 (choice of 1)

## Tejano Caesar

Bluebonnet Farm baby romaine, Spanish anchovies, charred corn, poblano Caesar dressing, parmesan crisps, croutons

## Sandian Shrimp Salad

watermelon, cilantro vinaigrette, grilled shrimp, micro cilantro, plantain crisps

Course 2 (choice of 1)

## Dos Empanadas

Choice of beef, chicken and or verde served with chimichurri and house greens

## Churrasco-pan

French roll with grilled beef ribeye, piquillo peppers, provolone with house potato chips

Course 3

## Nice Slice

traditional slice of chocolate cake and fresh berries

# Dorrego's

## Restaurant Week Dinner

Course 1 (choice of 1)

### Avocado Crab Greens

Bluebonnet Farm Greens, citrus cilantro vinaigrette, avocado, lump crabmeat and citrus segments

### Un Empanada

Choice of beef, chicken or Verde empanada served with house citrus greens

Course 2 (choice of 1)

### Summer Ceviche

Mixed seafood with grilled pineapple pico de gallo, plantain crisps and cilantro serrano coulis

### Texas Quail

Slow smoked Texas quail, peach gastrique, jalapeno cornbread and glazed heirloom carrots

### Eggplant Churrasco (V)

Grilled eggplant and portabella mushrooms served with yucca hash, fried leeks and a charred eggplant aioli

Course 3 (choice of 1)

### Nana Empanada

Empanada filled with banana, pecans and marshmallow with blistered bananas, chocolate drizzle and fresh berries

### Lava Cake

Chocolate lava cake, vanilla ice cream and an ancho red wine chocolate sauce