



LAS RAMBLAS



Restaurant Week 2015

First

Las Ramblas Caesar Salad
Piquillo Pepper-Smoked Paprika Crouton-Manchego

Roasted Beets
Local Goat Cheese-Arugula-Toasted Pistachios-Vanilla

Chicken Fried Texas Quail
Dr. Pepper Marinated-Blue Cheese Potato Salad-Chipotle Honey Butter

Sweet Corn Chowder
Sweet Potatoes-Poblanos-Blue Crab-Dill

Second

Texas Sirloin of Beef
Spanish Blue Cheese-Heirloom Tomato-Sweet Onion-Balsamic Syrup

Gulf Dorado
Cornmeal Crust-“Red Beans and Rice” Risotto-Andouille Sausage-Tobasco Syrup

Roasted Pork Loin
Fingerling Potato-Smoked Bacon-Sweet Corn-Scallions-Crispy Shitake

Potato Gnocchi
Local Squashes-Spinach-Sweet Potatoes-Manchego

Third

Banana Bread Pudding
Cajeta-Candied Walnuts

Chevre Cheese Cake
Gingered Blueberries

Strawberry Shortcake
House Made Pound Cake-Sweetened Cream