



www.TangoOnGrand.com

Escondido Restaurant Week Menu

First Course

Choice of

“CAESAR SALAD”

Crisp Romaine with Traditional Dressing & Croutons

“LOBSTER”

Handmade Lobster Tortellini Served with a Sweet Lobster Bisque

“SOUFFLE”

Humboldt Fog Goat Cheese with Organic Baby Beets with Arugula Salad & Candied Pecans

Second Course

Choice of

“CHILEAN SEABASS”

Miso-Marinated with Asian Greens & Shitake Mushrooms

“DUCK”

Long Island Confit with a Butternut Squash Puree & Handmade Gnocchi

“STEAK & POTATOES”

Australian Wagu Tri-Tip with a Tasting of Potatoes

Third Course

Choice of

“COBBLER”

Local Fresh Strawberries & Rhubarb

“ORANGE”

Valencias transformed into Sorbet & Doughnuts

“CHOCOLATE & CAMEL”

Hazelnut Crusted Tart