



## Dine Originals Columbus Week Specials

*March 8-14, 2010*

*\$20.10*

### 1<sup>st</sup> course

#### **Classic Bruschetta**

Roasted tomatoes, goat cheese, red onion, and basil served on grilled bread and garnished with a balsamic reduction & extra virgin olive oil

#### **Wild Mushroom Ragout**

Served on toasted ciabatta

#### **Saku Tuna Canapé**

Pan-seared, and served canapé style on a flash fried wonton with a wasabi drizzle

### 2<sup>nd</sup> course

#### **Blue Cheese Crusted Short Ribs**

Served with garlic mashed potatoes, broccolini, and coated with red wine espagnole

#### **Blood Orange Barbequed Shrimp**

Served over jasmine rice with sauteed baby bok choy and red & yellow peppers and red onion

#### **Marinated Spatchcock Quail**

Served with catalan cous-cous which includes raisins, tomatoes, and spinach

### 3<sup>rd</sup> course

#### **Homemade Tiramisu**

Mixed with espresso soaked lady fingers and topped with strawberries

#### **"Ice Cream Scoop" Cheesecake**

Scoop of berry swirl cheesecake accompanied by fresh berries and topped with a chocolate hazelnut graham cracker cookie

#### **Deep Dish Peach Cobbler**

Served with vanilla bean ice cream