

ASADOR

EXECUTIVE CHEF JOE GRAFFEO

@Asador_Dallas

M O D E R N F A R M T O F I R E

DFW RESTAURANT WEEK

PREFIX 3 COURSE 49

AUGUST 9TH – 22ND

TEASE

FOURTH COURSE 10

DESERT PARADISE mezcal, triple sec, fresh pineapple juice, fresh citrus, simple syrup 10

SMOKED PINEAPPLE & NUSKEE BACON GUACAMOLE la nortena tortillas

OAXACA QUESO chopped 44farms brisket, la nortena tortillas

INTRIGUE

FLAMA DE ASADOR blanco tequila, triple sec, fresh lime, salt rim, simple syrup 10

SWEET CORN & CRAB SOUP pepitas, crème, cilantro

SMOKED CAPRESE mozzco smoked mozzarella, charred heirloom tomato, pecan pesto, jalapeno, agave, torta

CHARRED ROMAINE tomato jam, fried capers, ricotta salata, evoo, fig balsamic

SCALLOP CEVICHE coconut, la nortena tortillas

SATISFY

OYSTER BAY pinot noir / new zealand 10

44 FARMS FLAT IRON STEAK cauliflower puree, fried asparagus, peppadew peppers

FRIED CHICKEN SANDWICH honey mustard aioli, arugula, pickled cabbage, brioche, hand cut fries

PAPPARDELLE PASTA heirloom tomato, summer squash, sweet basil pesto, ricotta salata, micro basil

PORK BELLY summer squash salad, butternut squash puree

SHRIMP & GRITS summer squash, poblano, chorizo

INDULGE

LEMON TORTA lemon curd, orange torta, raspberry mousse, meringue, micro mint

PEACH COBBLER pecan crumble, tahitian vanilla ice cream, micro mint

MEXICAN CHOCOLATE BROWNIE raspberry sorbet, micro basil

20% IS DONATED TO:

LENA POPE

NORTH TEXAS FOOD BANK