



Dinner for Two

Our location at the southwest corner of San Francisco and Guadalupe Street is convenient to the Plaza and downtown hotels. A small parking lot is located at the restaurant, but another lot called Jefferson Place is just 2 doors west on San Francisco Street. There is no charge for parking weekends and after 5 PM weeknights.

Grass fed organic beef, the freshest fish, local products whenever possible, and seasonal foods are the standard. Everything, from soup to beignets, has been house made, so that special diets are easily accommodated. Our Bread is made fresh everyday, and is a favorite with our local guests.

Along with the Classic Menu, that includes Soup or Salad, Fresh Bread, and Entree; we have also designed a `Fusion on Small Plates` Menu. This is made for experimenting with new treats, and sharing tastes with your partner. Appetizers, First Courses, Entrees, and Desserts are included in this adventurous menu.

Dinner for Two has won the Wine Spectator Award of Excellence for the past 8 years for its Wine List that encompasses wines from around the world to complement a menu that will satisfy everyone in your party.

Dinner

(\$25.00 Per Person)

Appetizers & Complements

Maryland Crab Cakes - Spicy Remoulade

Orange Sesame Shrimp - Chocolate Chile Thai Sauce

Vietnamese Sweet & Salty Chicken Wings - Hoisin Bar B Que Sauce

First Course

Truffle Oyster Mushroom Soup - Chef Andy Barnes 'Souper Bowl' Award Winning

Classic French Onion Soup - Gruyere & House Made Crouton

'The Wedge' - Creamy Amish Gorgonzola Dressing, Hickory Smoked Bacon, Heirloom Tomato

Entrees

Truffle Scented Braised Veal Shank -

Shrimp Stuffed Cod - Classic Hollandaise Sauce

Veal Picatta - Lemon Caper Cream Sauce

Wine pairing

Wines and special Restaurant Week desserts to complement your meal. -

Lunch

(Per Person)

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106 North Guadalupe Street

(505) 820-2075

<http://dinnerfortwonm.com>