

Southwestern Eatery Joins Arizona Restaurant Week

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EXTRA EXTRA!

The Valley's only restaurant with premium tequila on tap, TQLA, has joined Arizona Restaurant Week with a delectable deal, available now until Monday, May 27. The three course meal, priced at \$30, includes the following:

First Course (select one item)

- Spicy Crab Cake - Lump crab with serranos, served with sweet corn cream, crispy tortilla strips and tomatillo salsa
- BBQ Duck Tamale – Savory Duck confit, cascabel chiles, spicy salsa and Mexican crema
- Baja Ceviche - Crab, shrimp, fish, scallops, tomatoes, cilantro, cucumber, avocado and lime served with blue corn chips

Second Course (select one item)

- Pumpkin Seed Crusted Salmon - Sautéed salmon served with fried green tomatoes, roasted tomatoes and cilantro rice and a sweet pepper tequila lime butter sauce
- Carne Asada – Marinated and grilled Mesquite grilled skirt steak, with poblano and green chiles, caramelized onions and jalapeno cheese
- Ancho Pork Tenderloin – Ancho marinated pork tenderloin served with a Nopalito demi glace, green chili mashed potatoes and sweet potato strings
- Roasted Chicken - Pan roasted Chicken served with green chile mashed potatoes and creamy Serrano slaw (please allow 25 minutes)

Third Course (select one item)

- Seasonal Cheesecake
- Patron XO Flan - Chocolate and coffee flan with fresh cinnamon whipped cream
- Cuatro Leches - White cake soaked in four milks and topped with meringue and berries

You can also add a specially selected tequila flight to your meal for \$10. For reservations, please call 480.813.TQLA (8752), or visit www.tqla.com.