

**Restaurant Week Dinner Menu**  
3 Courses for \$35



*First Course Selections*

**Mediterranean Dip Sampler**, hummus, romesco, baba ganoush, flat bread, crudite  
**Warm Spinach & Mushroom Salad**, golden raisins, pinenuts, balsamic reduction, pecorino

**Pork Pincho**, charred corn salad, harrisa sauce

**Strawberry & Watermelon Salad**, poach shrimp, walnuts, spinach, strawberry vinaigrette

**Blackened Sea Scallops**, creamy polenta, pimento red pepper sauce

*Second Course Selections*

**Grilled Flat Iron Steak**, fingerling potatoes, roasted garlic broccoli, demiglace

**Grilled Yellowfin Tuna**, smoked salmon mashers, seared mix veggies, soffritto

**Asiago Crusted Chicken Breast**, mushroom ragu, herb mashed potatoes, asparagus

**Mussels Diablo**, spicy tomato sauce, angel hair pasta, pecorino, garlic bread

**Azafran Crab Cake**, corn and asparagus salsa, roasted potatoes, saffron corn sauce

*Dessert*

Banana Croissant Bread Pudding

Sabayon, fresh berries

Chocolate Paradise Cake

*18 Baltimore Ave, Rehoboth Beach*

*302-227-8100 reservation recommended*

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