



Estéban Restaurant Announces New Winter Menu

January 30th, 2019- Monterey, CA – Estéban Restaurant’s Executive Chef Gus Trejo debuts his new winter menu today. Chef Trejo’s modern Spanish cuisine highlights local, seasonally sourced ingredients thanks to his long-standing relationships with local farmers, wine makers, ranchers, fishermen and other artisan producers. Estéban’s new menu reads like a gastronomic map that guides diners to sip, savor and share.

SHARE: Sharing food in Spain is intrinsic to the dining experience. New morsels to the menu include **Grilled Octopus** with olive oil, paprika and baby carrots; **Caggiano Sausage** with spicy chorizo, linguica, braised cabbage, grain mustard seed; crowd pleasing **Plantains**, dusted with espelette and paprika, served with garlic aioli for dipping. Estéban’s tapas include tasty favorites like **Medjool Date** wrapped in bacon and stuffed with creamy bleu cheese and **Pork Empanada** with feta cheese and green tomatillo salsa.

SAVOR: Chef Trejo’s new menu features a few long-time favorite dishes and many soon-to-be new favorites. The popular **Hanger Steak** is enhanced with Casa coffee chili rub and Rioja wine jus and an 8-ounce portion. New to the menu is the lovely **Grilled Half Chicken** with olive oil, potatoes, baby turnips, carrots, verde tapenade; **Moorish Chickpea Stew** with saffron rice, rainbow chard, harvest vegetables and flatbread; **Prawns & Pasta** with black truffle mushroom ravioli, prawn bisque and pea shoots; and **Pacific Salmon Steak** with white beans escabeche and chimichurri.

Paella is perhaps the most famous Spanish dish of all. Chef Trejo and his team share their love for this traditional dish and debut the **Del Rancho** which includes Metzer Farm duck egg and Liberty Farm braised duck; **Harvest** features Monterey Farms ArtiHearts harvest vegetables; and **Del Mar**, whole prawns, clams and mussels.

SIP: A favorite gathering spot among locals, the bar features a Tapas Hour that can’t be beat. The expertly curated wine list, Seasonal Sangria, Signature cocktails and cervezas menu compliments both tapas and sit-down dinner. Winter Sangrias include **Red Sangria**, with lemon, orange and apple and **White Sangria** with lush pears.

“We are excited to share our passion for enhancing the guest experience through the love of food,” says Chef Trejo.

Estéban Restaurant is located at 700 Munras Avenue adjacent to Casa Munras Garden Hotel & Spa in Monterey, CA. Featuring modern Spanish cuisine, our network of local farmers and foragers bring us, quite literally, the fruits of their labor on a daily basis. Estéban's atmosphere is low-key, warm and classic Monterey California-Spanish style. Serving breakfast and dinner, Estéban can accommodate a romantic dinner for two or a celebration for up to 20 people in our private dining room. Parking is available and free for Estéban's guests. **To make a reservation, call (831) 375-0176.**