



SUNDOWN AT GRANADA USHERS IN AUTUMN WITH A NEW FALL MENU THAT'S REFLECTIVE OF THE SEASON'S FLAVORS

(DALLAS, TX – October 2016) – The culinary team at **Sundown at Granada** is delighted to bring a new Winter Menu to Lower Greenville this season. Executive Chef, **Jason West**, and recent nominee for “**Rising Star Chef of the Year**” (**CultureMap Tastemaker’s Awards**), constructed a menu reflective of his native Louisiana tastes as well as big, bold Texas flavors. Each dish offers a different take on Chef West’s culinary creativity. After months of prepping, cooking, prepping again and putting on the finishing touches, it’s time to dine.

Cooking is in Chef Jason’s blood and the way he approaches each dish is unique, especially with this new **Winter Menu**: “I wanted to go from the lighter summer styled food and go to a menu that went better with the typical Dallas fall/winter nights-food that was great with drinks and great music. I like to have fun with food and add a little of me and my culinary curiosity to them to make the dish memorable.”

With a wide array of tastes that swing through Sundown at Granada daily, Chef West had to put on his thinking cap and create dishes that were big on flavor without sacrificing the restaurant’s bread and butter (pun intended): keeping it healthy. “I tried to think of everyone on this menu from the heavy meat eaters to the completely vegan... dishes that can be paired with a cocktail, beer, or wine and still work well. Being from south Louisiana, I always add that **Cajun** touch which doesn't mean the food is spicy, but layered with flavor!”



A couple of featured additions to this newest menu are flat-out mouthwatering. First up, it’s the delicious **Pappardelle Pasta**. Chef West explains, “The new Pappardelle Pasta is just homey goodness stepped up a notch. House made pasta and Sausage start the dish, which really sets it apart. Then, toasted pine nuts, baby kale in a sauce made of organic vegetable broth and a smoky chipotle marinara with a touch of butter to make it stick to the pasta. A few fresh shavings of parmesan on top make this a wonderful bowl of noodles!”

The second featured dish is the **Herb Crusted Salmon** – a dish that is sure to become one of the restaurant’s most talked-about dish. Says Chef West, “The Herb Crusted Salmon is a dish I love. It’s beautiful, wild-caught salmon crusted with a seasoning blend that I get from my cousin back home in Louisiana; Magic Mike’s. Don’t laugh – it’s



amazing!”

Funny name or not, this seasoning is a well-kept secret that helps the dish explode with flavor. It doesn't stop at the salmon though, “...then, we make Parisian sweet potato gnocchi with brown butter and sage we grow in our little farm here and top it with shaved parmesan. People say seafood and cheese don't mix..try this dish then get back to me. Finish that with herb-roasted broccolini and you've got yourself a culinary treat.”

This new menu celebrates the tastes and flavors of the season that will help keep foodies' taste buds satisfied throughout the holiday season and beyond. Come see what we've been cooking up at Sundown at Granada!

About Sundown at Granada

[Sundown at Granada](#) is a neighborhood restaurant located in the historic Lower Greenville neighborhood. It's landmark next door neighbor, The Granada Theater, entertains countless concert-goers year in and year out having garnered many local accolades including “Best Live Music Venue” (*Dallas Observer* 2007-15), “The 10 Best Places To See Live Music” (*Southwest The Magazine*) and “The Best of Big D: Best Live Music Venue” (*D Mag* 2011, '12, '15). Sundown at Granada offers a cozy ambiance complete with a sprawling patio and spacious rooftop overlooking Greenville Avenue. Exquisite cocktails and a succulent winter menu await each patron that seeks a farm-to-table mentality with an emphasis on using locally-sourced ingredients. The restaurant earned “Best Of” honors in 2015 as “Best Vegetarian Restaurant” (*D Mag*). You can find more information on this and other exciting stories on our [Facebook](#), [Twitter](#) or [Instagram](#) pages.

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