



ART OF THE EARTH

Monthly Newsletter of the Arterra Restaurant, Bar & Lounge

WHAT'S HAPPENING THIS MONTH

October 4
NATIONAL TACO DAY



October 14
NATIONAL DESSERT DAY

October 16
WORLD FOOD DAY

October 17
NATIONAL PASTA DAY



October 28
NATIONAL CHOCOLATE DAY

October 31
HALLOWEEN



ARTERRA'S GRAND RE-OPENING

Guess who's back? Back again. Arterra's back. Tell a friend.

After a five month renovation, our restaurant, bar and lounge is back looking better than ever! New layout, new furniture, new menu, but the same talented chefs, dedicated staff, and service that keep our customers coming back.

Have you seen the new space yet? Show your server this newsletter to receive 10% off your bill!



@arterradelmar @arterra_delmar

www.arterradelmar.com
(858) 369-6032

CELEBRATE THE HOLIDAYS WITH US!

Book your holiday event in one of our private dining rooms or on our outdoor patio.

Contact our Restaurant Sales Manager
Brenna Herzog

(858) 369-6022 | brenna.herzog@dimdev.com



DRINK OF THE MONTH: ARTERRA OLD FASHIONED



Step 1

Fill a glass with ice cubes and add 2 maraschino cherries

Step 2

Add a dash of demarara sweetener

Step 3

Pour in some Bourbon

Step 4

Add a couple drops of Angostura bitters

Step 5

Add a splash of whiskey and garnish with an orange slice

TRY ONE FOR YOURSELF
AT THE ARTERRA BAR!



FOOD FOR THOUGHT

One cannot think well, love well, sleep well, if one has not dined well.

Virginia Woolf



KOREAN FRIED CHICKEN WINGS

One of Arterra's most popular dishes is the Korean Fried Chicken Wings.

"This dish is one of my favorites, as it has a personal meaning to me and my family," says Executive Chef Evan Cruz. "This recipe is from my grandmother, who taught me how to cook. She was the matriarch of my family and raised most of us grandchildren. She made this dish for almost every family gathering and it was usually the first thing that disappeared. It's a piece of my family that I wanted to share as an ode to my amazing grandmother."

RECIPE:

Ingredients:

- 4 oz low sodium soy sauce
- 3 oz granulated sugar
- 1/2 oz Korean chili flakes
- 1/2 oz toasted white sesame seeds
- 3 tsp minced ginger
- 2 tsp minced garlic
- 2 tbsp sesame oil
- 0.5 tbsp chili flakes
- green onions, finely chopped, whites and greens

Instructions:

- Mix soy sauce and sugar until sugar is dissolved
- Add chili flakes, ginger, garlic, and sesame oil to sauce
- Twice fry chicken wings
- Soak wings in sauce for 30 seconds
- Sprinkle sesame seeds and green onions on top