

[Pilar's Daily Dish #84 - 2016.12.27](#) [Slow Braised Beef Brisket](#)

Pilar's Daily Dish

Today, our Chefs are preparing our amazing slow braised beef brisket, in a rich red wine demi with fiery horseradish, and our classic buttery vegetable medley.



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[Pilar's Daily Dish #83 - 2016.12.26](#)

Shaved Beef Philly Cheese

Pilar's Daily Dish

Today, our Chefs are preparing shaved in-house roasted beef, black pepper smoked bacon, caramelized onions and peppers, with a blend of spicy shredded cheeses and pickled jalapeno aioli.



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Pilar's Daily Dish #82 - 2016.12.23

[Hungarian Chicken Paprikash](#)

Pilar's Daily Dish

Today, our Chefs are preparing our delicious marinated pieces of chicken, stewed low and slow until tender and delicious, in an authentic Hungarian smoked paprika, with garden-fresh tomatoes, onions and bell peppers, served with handmade herb Spaetzle, chive crème fraiche, a garden salad, and rolls and butter.



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Pilar's Daily Dish #81 - 2016.12.22

Delicious Sandwiches

Pilar's Daily Dish

Today, our Chefs are preparing our classic sandwiches, including tuna and fresh dill salad, grainy mustard and chive egg salad, oven-roasted sweet glazed ham and sharp cheddar, shaved smoked turkey and Swiss, herb-rubbed sliced roast beef and marble cheddar sandwiches, garnished with our Chef's house-made aiolis and spreads, served on a variety of breads, buns and wraps.



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Pilar's Daily Dish #80 - 2016.12.21 Sweet & Sticky BBQ Chicken Breast

Pilar's Daily Dish

Today, our Chefs are preparing our Sweet & Sticky BBQ Chicken Breast, along side our sea salt and olive oil rubbed baked potato.



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Pilar's Daily Dish #79 - 2016.12.20

A Delicious Fusion of Flavour!

Pilar's Daily Dish

Today, our Chefs are preparing an exciting array of fusion tapas style selections including Polish Weiska kielbasa with a roasted grainy mustard dip, freshly smoked Spanish Chorizo sausage, Italian Boccocini and grape tomato pesto Caprese salad, lemon and chili marinated olives, and an unbelievable smoked paprika and applewood-smoked cheddar cheese, served with rustic breads and crackers.



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Pilar's Daily Dish #78 - 2016.12.19

Eggplant Napoleon

Pilar's Daily Dish

Today, our Chefs are preparing our delicious eggplant napoleon, panko breaded and fried to golden perfection, layered with grilled zucchini, sharp provolone cheese, and sun-dried tomatoes, topped with a robust tomato basil marinara sauce.



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Pilar's Daily Dish #77 - 2016.12.16

Pilar's Signature Smashed Potato Bar

Pilar's Daily Dish

Today our Chefs are preparing Pilar's signature Smashed Potato Bar, with roasted garlic red-skinned smashed potatoes, accompanied by grain mustard beef jus lie, shredded aged cheddar blend cheese, spanish sherry caramelized onions, sour cream, and crisp chunks of double-smoked bacon.



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Pilar's Daily Dish #76 - 2016.12.15 Grilled Bourbon BBQ Bacon Cheddar Chicken Melt

Pilar's Daily Dish

Today, our Chefs are preparing our charbroiled chicken breast, grilled to perfection, slathered in our sweet brown sugar bourbon BBQ sauce, and topped with hickory-smoked bacon strips, caramelized onions and melted aged cheddar, served on a freshly baked kaiser.



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Pilar's Daily Dish #75 - 2016.12.14 Chicken Parmigiana Grano Padano

Pilar's Daily Dish

Today, our Chefs are preparing our golden-fried Italian breaded chicken breast, dipped generously in our rich plum tomato, garlic and basil marinara, topped and broiled with mozzarella cheese and sprinkled with shaved Parmigiana Grano Padano and fresh Italian parsley, served with penne tomato al forno, classic Caesar salad and toasted garlic baguette.



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