



ORE HOUSE AT MILAGRO AND ORE HOUSE ON THE PLAZA RESTAURANT WEEK

FOR IMMEDIATE RELEASE

Friday, March 4, 2011

Santa Fe, N.M. --- The Ore House at Milagro and the Ore House on the Plaza are participating in the Santa Fe Restaurant week, Sunday, March 6 through Sunday, March 13, 2011 (www.santafe.newmexicorestaurantweek.com).

“Our Restaurant Week menu specialties include the savory Chipotle Tortilla Soup, Osso Buco de Puerco and fresh salmon filet, pan-seared to order, served with saffron rice and ginger-orange sauce and Elizabeth’s amazing homemade Tequila Key Lime Pie,” says John Beaupre, owner of Ore House on the Plaza and Ore House at Milagro. “All dishes are prepared Southwest style with the flavorful additions of New Mexico’s and Old Mexico’s famous red and green chiles. The four-course meals at both restaurants are a real deal at \$30 for an appetizer, salad, entrée and dessert.”

Salsas at both Ore Houses are made fresh daily on premises. The Ore House at Milagro features more than 60 tequilas, all 100 percent Blue Weber Agave Silver, Reposado, and Añejo Tequilas all from the state of Jalisco, Mexico, the source. Ore House at Milagros two bars “El Toro” and “Cielo” offer a broad selection of the best beers, with Stella, and Modelo Especial and Negro Modelo on tap, cold and delicious paired with the Ore House’s entrees. More than 10,000 margaritas are served up, on the rocks or blended with amazing flavors, liqueurs and fruit garnishes. The Ore House on the Plaza will officially move to Ore House at Milagro by spring 2011.

ORE HOUSE AT MILAGRO RESTAURANT WEEK MENU

The Ore House at Milagro is Santa Fe’s live music, chile and margarita headquarters. The restaurant serves great New Mexico cuisine in an exquisite setting with chile prepared in many traditional and new ways.

APPERTIVOS

Chipotle Tortilla Soup With roasted chicken, queso fresco and tortilla strips

Or **Milagro Guacamole** Fresh avocados, tomatoes, red onion, diced jalepenos, cilantro, sweet corn, ground chiles, fresh lime and a dash of cayenne.

ENSALADAS

Ensalada de Atun Sesame crusted Ahi tun, pan-seared with mixed greens, olives, tomatoes, sweet Piquillo peppers, red onions and pepitas. Served with Cacahuete vinaigrette.

Or **Santa Fe Wedge** Whole iceberg lettuce wedge with crispy tortillas, diced tomatoes, green chile and smoked bacon. Served with fire-roasted Poblano ranch dressing.

COMIDAS MEJOR

Enchilada del Mar Sautéed Main Lobster bits, lump crab and Baja Shrimp served on two toasted corn tortillas with Guajillo cream sauce.

Or **Osso Buco de Puerco** Braised, roasted pork shank, marinated in red wine, garlic, chiles and fresh herbs. Served over Poblano mashers and a black Pasilla chile sauce.

Or **Salmon a La Plancha** Super fresh salmon filet, pan-seared to order. Served with saffron rice and ginger-orange sauce. *****VEGETARIAN OPTIONS ARE AVAILABLE******

POSTRES

Elizabeth's Tequila Key Lime Pie Or The Ore House at Milagro Traditional Mexican Flan

WHERE: Ore House at Milagro, 139 W. San Francisco, Santa Fe, NM. Where Galisteo Street Meets San Francisco, just a short block away from the Lensic.

COST: \$30 per person.

HOURS: Happy Hour Daily 4- 6 p.m.; Dining 5-9 p.m.

INFO/ RESERVATIONS: 505-995-0139,

www.Milagro139.com

ORE HOUSE ON THE PLAZA RESTAURANT WEEK MENU

APPERTIVOS Green Chile Stew. An Ore House Classic. Roasted Hatch chiles, braised pork and fresh vegetables topped with Asadero cheese and served with a flour tortilla.

Or **Calamari Frito** Calamari pieces lightly battered and flash-fried. Served with Guajillo aioli and Habanero mango.

The
Ore
House
on the Plaza

ENSALADAS

Ensalada de Espinaca

Baby spinach leaves with red bell pepper, cherry tomatoes, candied walnuts and queso fresco. Served with Poblano citrus vinaigrette.

Or **New Mexican Caesar**

Hearts of romaine with grated Parmesan and garlic-paprika croutons. Served with Southwest Caesar dressing.

COMIDAS MEJOR

Steak Ore House

Hand-carved choice filet, wrapped in hickory-smoked bacon with sautéed mushrooms. Topped with crab and Southwest green chile béarnaise.

Or **Santa Fe Steak and Enchilada Plate**

Grilled bistro steak, cooked to order with authentic Mexican red chile. Served with a savory New Mexican cheese enchilada and cowboy beans

Or **Tierra y Mar Combination**

A mixed grill of beef tenderloin, shrimp sautéed in lime-scampy butter and sea scallop glazed with raspberry Chipotle. Served with green chile rice.

*****VEGETARIAN OPTIONS ARE AVAILABLE******

POSTRES

Classic Ore House Tres Leches Cake Or Housemade Mexican Flan

COST: \$30

WHERE: Ore House on the Plaza, 50 Lincoln Avenue On the Plaza, Santa Fe, NM 87501

HOURS: Lunch 11:30 a.m. -2:30 p.m.; Cantina Menu 2:30 – 5:30 p.m.; Dinner 5:30 – Close.

INFO/RESERVATIONS: 505-983-8687, www.orehouseontheplaza.com



OVER THE PAST 35 YEARS AT THE ORE HOUSE ON THE PLAZA

MORE THAN 2 MILLION CUSTOMERS SERVED

35,000+ CHIPS CONSUMED AND SALSA TOO!

42,500+ ORE HOUSE STEAKS SERVED (MOST, MEDIUM RARE)

950,000 MARGARITAS SERVED.....MAYBE MORE

±20 RETURNED (TOO WEAK, 2/100'S OF 1%)

±20 RETURNED (TOO STRONG, SAME)

Press Contact:

Jennifer Marshall, 505-231-1776

jennifer@jmarshallplan.com