



# CULINARIA RESTAURANT WEEK PRIX-FIXE DINNER MENU

\$35 PER PERSON

## SMOKED PORK RAGOUT

This appetizer is made with ingredients straight from our rooftop garden that have been slowly braised with pork to make a delicious tomato ragout sauce that smothers the cavatappi pasta which is topped with parmesan cheese and basil.



## Restaurant Week August 2015 Dinner Appetizer



**OMNI SAN ANTONIO HOTEL AT THE COLONNADE**  
9821 Colonnade Boulevard San Antonio, Texas 78230  
(210) 691-8888 | [Omnihotels.com](http://Omnihotels.com) |



# CULINARIA RESTAURANT WEEK DINNER ENTREE

## CHILEAN SEABASS

Our entrée is simple and delicious with the petit seabass being highlighted with smoked sea salt and a squeeze of lemon. It is also accompanied by asparagus that has been wrapped in prosciutto, fresh made roasted garlic mashed potatoes, and a queso fresco cream sauce.



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## CULINARIA RESTAURANT WEEK DINNER DESSERT

### ESPRESSO CRÈME BRULEE DOME

This twist on a classic crème brulee has a great espresso flavor that goes great with the Kahlua chocolate mousse that it floats on top of. It is also served with a delicious French vanilla bean ice cream to cut through and provide a perfect contrast to both the chocolate and espresso.



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