

Culinaria 2015 Menus GF Denoted Gluten Free

Lunch \$15.00

Tortilla Soup
Grilled Chicken, Guajillo Chiles, Avocado
Or
Bluebonnet Farms Garden Greens – GF
Texas Olive Oil, Balsamic

Brisket Melt
Pimento Cheese, Caramelized Onions, Sourdough
Or
Shrimp Po Boy


Butterscotch Pudding
Salted Caramel

Dinner \$35.00

Watermelon Chile Salad - GF
Jicama, Avocado, Toasted Pepitas,
Queso Fresco, “Diablo” Vinaigrette
Or
Choice of one of the following Ceviche
Hamachi, Golden Raisin -GF
Chulpe, Avocado

Snapper Ceviche – GF
Pickled Watermelon Rind, Chile Amarillo Puree
Pop Rocks

Gulf Shrimp -GF
Aji-Spiced Sweet Potatoes, Choclo

 **Mesquite-Smoked 72 Hour Beef Brisket – GF**
Esquites, 3 Potato Salad,
Rebecca Creek BBQ
Or

Gulf Coast Snapper
Fried Green Tomato, Green Goddess Aioli
Garlic Roasted Green Beans

Butterscotch Pudding
Salted Caramel