

Alchemy Kombucha and Culture

San Antonio Restaurant Week

AUGUST 13-27, 2016

Dinner Menu

Tier 2 - \$25/per person

1st

Asparagus en Crème

w/ charred shallot vinaigrette, rayu oil, basil

VEGETARIAN

Or

Smoked Cauliflower

w/ nigredo garlic, garlic scape purée,

smoky black kombucha emulsion, toast

VEGETARIAN

2nd

Russian Beef Dumplings

w/ Black garlic vinaigrette, smoked oyster mushrooms,

dill, scallions, crème fraiche

Or

Ricotta Gnocchi

w/ Roasted turnips, snow peas, lemon caper reduction, poached egg

VEGETARIAN

3rd

Poached Pear Crepe

Apples, apple butter, ricotta, crème anglaise, thyme

VEGETARIAN