



**CULINARIA™
SAN ANTONIO
RESTAURANT WEEK**

August 13-27, 2016

RESTAURANT WEEK PRIX FIXE TASTING MENU
\$35.00 PER PERSON

Optional wine pairing \$25.00 per person

STARTERS

SLIDERS

Chicken fried oyster sliders, spinach, applewood bacon, buttermilk biscuit, brown butter hollandaise

OYSTERS ON THE HALF SHELL

East coast oysters on the half shell (3 pcs.), cucumber mignonette, housemade crackers

HAMACHI TOSTADA

Japanese Hamachi sashimi tostadas, salmon roe, roasted jalapeno avocado pico de gallo, ponzu, ginger slaw, aji amarillo yuzu vinaigrette

ARUGULA

Arugula, raddichio, Marcona almonds, dried figs, goat cheese, pecorino romano, sherry honey garlic vinaigrette

WEDGE

Iceberg lettuce wedge, candied bacon, Roma tomatoes, celery, gorgonzola blue cheese, roasted shallot vinaigrette, creamy bleu cheese dressing, buttermilk onion rings, herbs

Domäne Wachau Gruner Veltliner, Austria, 2014

ENTRÉES

GEORGE'S BANK SEA SCALLOPS

Seared sea scallops, pepperjack-white cheddar Anson Mills grits, sautéed spinach, avocado mousse, cilantro lime jalapeno beurre blanc

VEGETARIAN ENCHILADA

Masa crepe of roasted butternut squash, crimini mushrooms, cilantro, arugula, bell peppers, poblano, eggplant, pepperjack & goat cheese, sun dried tomato farro, beluga lentils, tomatillo chipotle sauce

"PORK & BEANS"

Grilled & braised red chile Kurabuta pork shank, Italian corona beans, applewood smoked bacon, grilled broccolini

SNAPPER / SHRIMP RISOTTO (\$20.00 supplement)

Pan roasted snapper, cilantro & shrimp risotto, saffron beurre blanc, Calabrian chile oil, crispy lollipop kale

BEEF TENDERLOIN (\$20.00 supplement)

Grilled beef tenderloin, gruyere parmesan potato gratin, grilled asparagus, béarnaise, roasted cipollini onion, Tony's balsamic steak sauce

Reynolds Family Winery Merlot, Stags Leap District, Napa, California, 2011

DESSERTS

CHOCOLATE

Flourless dark chocolate cake, chocolate mousse, sweet corn gelato, carmel popcorn, fleur de sel, bourbon caramel sauce

CHEESECAKE

Cheesecake, pistachio graham crust, berries, pistachio brittle

Fonseca Bin 27, Portugal

No Substitutions/No Split Plates Please

*consumption of raw or undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness
\$25.00 corkage fee, 18% gratuity will be added to parties of 6 and more