



CULINARIA
SAN ANTONIO
RESTAURANT WEEK

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

East coast oysters on the half shell cucumber mignonette, cocktail sauce, housemade crackers

HAMACHI TOSTADA

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

PORK BELLY

Brown sugar cured soy glazed Kurabuta pork belly, kimchee, bread & butter pickles, scallions, cilantro, spicy mayo, toasted sesame slaw, cashews (contains shellfish)

ARUGULA

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

WEDGE

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

Orin Swift "Mannequin" Chardonnay, Napa, California, 2013

ENTRÉES

VEGETARIAN ENCHILADA

Masa crepe of roasted butternut squash, crimini mushrooms, cilantro, zucchini, bell peppers, poblano, eggplant, pepperjack & goat cheese, avocado, sundried tomato farro, Charro white beans, roasted salsa, tomatillo chipotle sauce

"PORK & BEANS"

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

BEEF SHORT RIBS

Braised beef short ribs, buttery mashed potatoes, honey glazed carrots, snow peas, English peas, jus

GEORGES BANK SEA SCALLOPS

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

SNAPPER / SHRIMP RISOTTO (\$20.00 supplement)

Pan seared snapper, shrimp, sun dried tomato risotto, tomato buerre blanc, mushrooms, asparagus, truffle caviar

BEEF TENDERLOIN (\$20.00 supplement)

Grilled beef tenderloin, German tri color potato salad, baby heirloom tomatoes, asparagus, chimichurri, roasted red pepper puree

Kith & Kin Cabernet Sauvignon, Napa, California, 2015

DESSERTS

CHOCOLATE

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

CHEESECAKE

Goat cheese cheesecake, pistachio shortbread crust, huckleberry port sauce, pistachio brittle

SORBET

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 service, 18% gratuity will be added to parties of 6 and more