



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 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, Raindrop Farms heirloom tomatoes, celery, Mycella Blue cheese,
roasted shallot vinaigrette, creamy bleu cheese dressing, buttermilk onion rings, herbs

Lagar de Cervera Albariño, Rias Baixas, Spain, 2016

ENTRÉES

VEGETARIAN RISOTTO

Wild & expensive mushroom roasted tomato risotto, roasted butternut squash, grilled onions,
artichokes, red chard, crispy kale, parmesan cheese (may be served vegan)

"PORK & BEANS"

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

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 (\$20.00 supplement)

Pan seared snapper, porcini risotto, wild mushrooms, asparagus, huckleberry beurre blanc

PRIME STEAK AU POIVRE (\$20.00 supplement)

Pan seared prime beef tenderloin, crispy tricolor truffle potatoes, asparagus, au poivre sauce

Head High Pinot Noir, Sonoma Coast, California, 2013

DESSERTS

CHOCOLATE

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

CHEESECAKE

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

SORBET

Graham's Six Grape, Portugal

No Substitutions/No Split Plates Please

*consumption of raw or undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness
\$30.00 corkage service per bottle, 18% gratuity will be added to parties of 6 and more