

Restaurant Week San Antonio 2017

Monday, January 16th to January 21st

Lunch 11:00 A.M. to 3:00 P.M.

Dinner 3:00 P.M. to Close

RESTAURANT WEEK FEATURED LUNCH

CHOICE OF STARTER

CREAMY MAIN LOBSTER BISQUE
WITH CALABRESE PEPPER CRÈME FRAICHE
AND FENNEL FROND

-OR-

WARM SPINACH SALAD
WITH APPLE WOOD SMOKED BACON, FRESH
MOZZARELLA, STRAWBERRIES,
CANDIED PECANS
AND SHERRY VINAIGRETTE

CHOICE OF ENTRÉE

GRILLED SWORDFISH
WITH STONE GROUND POLENTA,
ASPARAGUS AND SAUCE PUTANESCA

PAN SEARED ORGANIC CHICKEN BREAST
WITH WILD RICE
ROASTED VEGETABLES AND
PAPAYA PICO DE GALLO

DESSERT

DULCE DE LECHE CUSTARD
WITH MACERATED BERRIES
AND HAZELNUT CRUMBLE

LUNCH PRICE \$15.00

****TAX AND GRATUITY ARE IN ADDITION
TO MEAL PRICE****

RESTAURANT WEEK FEATURED DINNER

CHOICE OF STARTER

BRAISED SHORTRIB AND FARRO SOUP
WITH GRILLED BAGUETTE AND CHIVES

-OR-

CAJUN WEDGE SALAD
WITH ICEBURG LETTUCE,
APPLEWOOD SMOKED BACON, CABRALES
BLUE CHEESE, CHERRY TOMATOES AND
BLACKENED RANCH

CHOICE OF ENTRÉE

WOOD GRILLED PETITE BEEF TENDERLOIN
WITH YUKON GOLD POTATOES
AND CELERIAC GRATIN, BUTTER
POACHED ASPARAGUS AND SAUCE
BÉARNAISE

BLACKENED AHI TUNA
WITH HORSERADISH SPÄTZLE, CHERRY
TOMATO CONFIT, ARUGULA
AND SAUCE GRIBICHE

DESSERT

WARM VALHRONA CHOCOLATE BROWNIE
WITH CANDIED PECANS,
SALTED CARMEL
AND VANILLA ICE CREAM

DINNER \$35.00 PER PERSON

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TO MEAL PRICE****