

boudro's

texas bistro on the riverwalk

Restaurant Week San Antonio 2016

Saturday, August 13, 2016 – Saturday, August 20, 2016

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

Dinner 3:00 P.M. to Close

LUNCH FEATURES

SATURDAY AND SUNDAY

ROASTED HEIRLOOM TOMATO SOUP

MORNAY GLAZED ORGANIC CHICKEN BREAST

with grilled asparagus, caramelized onions and bacon-frisée

MONDAY

CHILLED ARTICHOKE "VICHYSOISE"

PAN SEARED ATLANTIC SALMON

with jasmine rice, zucchini "slaw", roma tomato,
and soy-ginger glaze

TUESDAY

ARTICHOKE VICHYSOISE

GRILLED PORK TENDERLOIN

with wild rice, roasted vegetables, dried cherry marmalade
and sauce bordelaise

WEDNESDAY

SUMMER CLAM CHOWDER

GRILLED FLANK STEAK AND FRITES

with parmesan reggiano and sauce perigourdine

THURSDAY

SUMMER CLAM CHOWDER

PAN SEARED SNAPPER

with house made red curry and sticky rice

FRIDAY

RED POZOLE WITH SMOKED PORK BUTT

CHICKEN CONFIT PAPPARDELLE

with roasted crimini mushrooms, oven dried tomatoes,
Porcini bordelaise and parmesan reggiano

SATURDAY

RED POZOLE WITH SMOKED PORK BUTT

GRILLED DRUM FILLET

with sautéed spinach, and house made harissa cous cous

FEATURED RESTAURANT WEEK DESSERT

WHITE CHOCOLATE PANNA COTTA

with raspberries and pistachio streusel

LUNCH PRICE \$15.00

THIS PRICE INCLUDES; SOUP OR SALAD, ENTRÉE
AND DESSERT

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

RESTAURANT WEEK FEATURED DINNER

STARTER

BUTTER LEAF SALAD

With hard boiled egg, candied applewood
smoked bacon, pickled red onion, mustard seed
vinaigrette and parmesan reggiano

-OR-

CHICKEN TORTILLA SOUP

with avocado, queso fresco and cilantro

MAIN COURSE

PAN SEARED HALIBUT

with grilled artichokes, red potato mashers and
cherry tomato beurre blanc

-OR-

COFFEE LACQUERED DUCK LEG

with sherry braised lentils, baby spinach
and huckleberry reduction

DESSERT

WHITE CHOCOLATE PANNA COTTA

with raspberries and pistachio streusel

DINNER @ \$35.00 PER PERSON

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