

CITRUS CULINARIA.

Restaurant Week from August 13th to 27th of 2016
Dinner at \$35 per person

First Course:

Citrus Segment Salad

grapefruit, blood oranges segments, TX red romaine leaves, candied walnuts,
herb marinated goat cheese, roasted shallot thyme vinaigrette

or

Paella Arancini

sous vide chicken, arroz de paella, iberico chorizo,
English pea butter, piquillo strings

Second Course:

Miso Spiked Halibut or Tofu

calaberian pepper shitake stock, grilled bok choy,
king trumpet mushrooms, ginger garlic oil

or

The Duck

rendered duck breast, saffron arroz, compressed melon escabeche,
guajillo blood orange gastrique

or

Pork Tomahawk

anatto rubbed porkchop, white cheddar potatoes,
garlic buttered broccolini, bbq pork hock jus

Third Course:

Lemon Ricotta Cheesecake

Macerated strawberry and basil slaw, strawberry saffron coulis

or

Orange Butter Cake

Orange curd, rich orange sponge cake,
cracked pepper blackberry sauce, fresh micro mint leaves

