



Restaurant Week from August 13th to 27th of 2016
Lunch at \$15 per person

First Course:

Shaved Fennel and Pickled Beet Salad

baby arugula, manchego cheese, Valencia orange segments,
guajillio pineapple lime shrub vinaigrette

Second Course:

Hibiscus Glazed Prawns

Citrus marinated prawns, ancho hominy butter,
iberico chorizo crunchies, Texas micro cilantro
or

Ancho Braised Short Rib Mini Tacos

sliced avocado, charred zucchini salsa,
pickled serrano red onion jam, queso cotija

Third Course:

Peaches n Herb Cheesecake

grilled Fredricksburg Texas peaches, basil chantilly,
graham cracker crumble



HOTEL VALENCIA
R I V E R W A L K
S A N A N T O N I O