

San Antonio Restaurant Week

January 15-27, 2018

Dinner @ The Grey Moss Inn

First Course

Tomato Caprese Salad w/ Fresh Mozzarella, Balsamic Reduction & Fried Basil!

OR

Potato Bacon Soup w/ Smoked Pork Belly, Green Onion Ribbons & Cheddar “Whip”

Main Course – Choice of

Grilled Blackened Salmon W/ lemon Herbed Risotto, Sauteed Leeks & Cherry Tomatoes!

OR

Mesquite Grilled 4oz “Choice” filet of Beef w/ House-Made Shallot Steak Sauce!
Sweet Potato “Mash” and Sauteed Eggplant and Crimini Muchrooms!

Third Course – Choice of

Dessert – Robin’s Carmel Panna Cotta w/ Pistachio Crust and Fresh Blackberry Coulis!

OR

Grey Moss Inn Ice Cream Sundae!

OPTIONAL – Texas Fried Quail Legs with Honey & Herbs! \$10.00

WINE OPTIONS

Bending Branch Texas High Plains Rose 2015 Cinsault
Bottle \$32.00/Glass \$9.00

Bending Branch COMFORT-Age Rousanne, Hoover Valley Vyd, Texas Hill Country, 2015
Bottle \$48.00/Glass \$12.00

Bending Branch Texas High Plains TANNAT, 2014
Bottle \$46.00/Glass \$12.00

Executive Chef: Skylar Passant