

# Culinaria San Antonio Aug. 13 to 27 2016

The Grey Moss Inn Restaurant Grey Forest, Texas 78023

1<sup>st</sup> Course—Heirloom Tomatoes Caprese w/ fresh mozzarella,

Fried basil, Balsamic Reduction!

2<sup>nd</sup> Course—Choice of.....

New Mexico Chili-Blackened Fresh Flounder!

Grilled Cauliflower w/ fennel puree, fried fennel frons & chili oil

Sauteed Kale!

4 oz Mesquite Grilled Filet of Beef!

W/ choice of Creamy Garlic-Crab Sauce or

Texas Whisky Peppercorn Demi-glace

Sweet Potato “Hash” & Sauteed Spinach w/ onion!

3<sup>rd</sup> Course—Citrus-Blossom Tart W/ Mixed-Berry Coulis and

Freshly-whipped Cream! Or Praline Parfait!!!

Add on Appetizer! Pan Seared Scallops w/ Bacon Crumble,

Butter-Cream Bacon Sauce! \$10.00