

CULINARIA RESTAURANT WEEK
NAO at The Culinary Institute of America
Wednesday 23 August - 26 August, 2017

nao



THREE COURSE PRIX FIXE 35

FIRST COURSE (CHOICE OF)

Market Ceviche

Garlic Parmesan Yucca Fries

roasted garlic-citrus mayo

Anticucho

ginger-soy beef skewers, chichurri, criolla salsa

MAIN COURSE (CHOICE OF)

Cast Iron Chicken

plantain fritters, creamed coconut spinach, cashews

Grilled Ribeye Steak

chimichurri, cucumber, red onion, tomato salad, fries

Seafood Cazuela

daily selection of fresh seafood, smoked tomato, malagueta peppers, coconut milk

DESSERTS (CHOICE OF)

White Chocolate Crème Brûlée

Mexican Chocolate Brownie

dulce de leche, tequila ice cream

3 COURSE WINE PAIRING • 12

(3 OZ EACH)

Racines de la Terre 2015, Pays d'Oc, FR

Tempranillo, Radio Boca 2015, Valencia, SP

Armand de Chambray, Burgundy, FR

4 COURSE DRAFT BEER PAIRING • 12

(5 OZ EACH)

Hans Pilsner, Blanco, TX

Fireman's 4 Blonde Ale, San Antonio, TX

Alamo Amber Lager, San Antonio, TX

Founder's Porter, Grand Rapids, MI



Nao Restaurant



NaoRestaurant



Service Provided by the September 2017 Graduating Class at The Culinary Institute of America, San Antonio campus