

CULINARIA RESTAURANT WEEK
NAO at The Culinary Institute of America
16 - 27 January 2018

nao



THREE COURSE PRIX FIXE 35

FIRST COURSE (CHOICE OF)

OLIVES & MANCHEGO

Mediterranean Olives, Spanish Cheese

CROQUETAS

Bechemel, Manchego Cheese, Serrano Ham, Piquillo Pureé

TUNA CRUDO

Wakame Salad, Scallions, Sesame, Chiles Torreados

LOBSTER "MAC" & CHEESE

Orzo Pasta, Lobster Meat, Chihuahua Cheese

MAIN COURSE (CHOICE OF)

LENTIL SALAD (11*)

Puy Lentil, Cherry Tomato, Mint, Feta, Citrus Dressing

RIBEYE

10 Oz Grilled Ribeye, Arugula Red Pepper Salad,
Truffle French Fries, Mushroom Poblano Demiglaze

SEAFOOD STEW

Daily Seafood Selection, Saffron Broth

ROASTED PORK TENDERLOIN

Serrano Wrapped Pork Medallions, Spinach Arroz Verde, Red
Wine Butter Sauce, Shoestring Plantain Chips

CHICKEN MARGHERITA PIZZA

Plum Tomatoes, Mozzarella, Grilled Chicken, Parmesan, Basil

DESSERTS (CHOICE OF)

CHURRO

CHOCOLATE CAKE

DAILY SPECIAL DESSERT



Nao Restaurant



NaoRestaurant

*Service Provided by the April 2018 Graduating Class at
The Culinary Institute of America, San Antonio campus*

