

oro

RESTAURANT AND BAR

Restaurant Week Lunch

\$15 per person
(plus tax)

1st course:

Beef Cheek Empanadas

stone fruit salad, brûlée herb goat cheese,
arugula, watercress, lime vinaigrette

2nd course:

Alamo Chicken Pasta

blackened chicken, andouille sausage, roasted corn, red onion,
peppers, charred jalapeño cream sauce

or

Fish Tacos

blackened swordfish, corn tortillas, seasoned cabbage,
pico de gallo, avocado, tequila crème

or

Cuban Sandwich

black forest ham, crisp pork belly, house made dill pickles,
spicy mustard, swiss cheese

3rd course:

Tres Leches Cake

passion fruit whipped cream

or

Banana-Bread Pudding

nutella, strawberries



CULINARIA™

culinaria.org

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oro

RESTAURANT AND BAR

Restaurant Week Dinner

\$35 per person
(plus tax)

1st course:

Beef Cheek Empanada

stone fruit salad, brûlée herb goat cheese,
arugula, watercress, lime vinaigrette

or

Stone Fruit Salad

brûlée herb goat cheese, arugula, watercress, lime vinaigrette

2nd course:

Smoked Mozzarella Ravioli

southwest ratatouille

or

Pan Seared Striped Sea Bass

prince edward island mussel ragu, sautéed snow peas.

or

Calabasita con Pollo

braised chicken, zucchini, squash, roasted corn, diced tomato

3rd course:

Tres Leches Cake

passion fruit, whipped cream.

or

Banana-Bread Pudding

nutella, strawberries



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