

# OSTRA

## SAN ANTONIO RESTAURANT WEEK LUNCH

### Beginning

#### SEAFOOD GUMBO

Shrimp | Crab | Chorizo | Peppers | Rice

*Pairing: Chateau Ste. Michelle, Riesling,  
"Harvest Select", Washington*

### Entree

#### Duo of Ostra Signatures

#### Shrimp BLT

Pepper Braised Pork Belly | Lettuce | Tomato  
Spicy Aioli | Sourdough

&

#### Field Green Salad

Granny Smith Apple | Local Goat Cheese | Pancetta  
Sherry Vinaigrette

*Pairing: Pedernales Cellars, Tempranillo, Texas*

### Conclusion

#### Chef's Bread Pudding

Whiskey Hard Sauce | Anglaise

*Pairing: La Face Cachée de la Pomme, Apple Ice Wine,  
"Neige Première"*

**\$15 per person ++**

**Add Suggested Pairings \$25 per person ++**

# OSTRA

## SAN ANTONIO RESTAURANT WEEK DINNER

### Beginnings

*Choice of...*

#### SEAFOOD GUMBO

Shrimp | Crab | Chorizo | Peppers | Rice

#### FRIED SOFT SHELL CRAB

Yutzu Pickles | Chili Lime Mayo | Furikake Rice Crispy

*Pairing: Chateau Ste. Michelle, Riesling,  
"Harvest Select", Washington*

### Land or Sea

*Choice of...*

#### PAN ROASTED GROUPER

Blue Crab | Local Peas | Grape Tomato Confit

Anise Scented Yellow Pepper Nage'

*Pairing: Marques de Caceres, Deusa Nai, Albarino, Spain*

Or

#### Smoked Maple Leaf Duck Breast

Tomato Raisin Chutney | Chickpea Cake |

Peppered Duck Jus

*Pairing: Barista, Pinotage, West Cape, South Africa*

### Finale

#### Banana Smore's Torte

Graham Crust | Banana Pudding | Roasted Marshmallow

*Pairing: La Face Cachée de la Pomme, Apple Ice Wine,  
"Neige Première"50*

**\$35 per person ++**

**Add Suggested Pairings \$30 per person ++**