



Culanaria Restaurant Week

Lunch \$10 per guest

August 18-19/ 25-26

Reservations for 11am and 12:30pm Seating



Starters

Garbage Salad BLT

Romaine Hearts, Heirloom Cherry Tomatoes, House Cured Bacon, Green Onions, House-made Ranch Dressing, and Croutons
Tossed to order Table-side

Me Huaraches Cakes

Duo of Pan Fried Masa Cakes with Pulled Pork & Chicken Smothered in Hatch Chili Sauce,
Pico De Gallo & Queso

Main Course

Stuffed Chicken Breast

Smoked Sausage, Cheese & Pablano Stuffed Chicken Breast served with Pablano Buerre Blanc,
Roasted Fingerling Potatoes and Smoked Street Corn

Fire Roasted Shrimp

Grilled Gulf Shrimp served on a bed of Wild Mushroom Risotto and Tender Tri Colored Baby Carrots

Desserts

Chocolate Glazed Red Velvet Cake

Modern take on a classic cake with Berry Compote

Apple Tart Tartin

Classic Apple Tart Tartin with House-made Vanilla Bean Ice Cream