

# Culinaria Restaurant Week

January 16-28, 2017

## Lunch Menu

### Course 1

Pimento Cheese  
House-made Chicharrones

Or

Anti-Wedge  
Iceberg, Blue Cheese, Bacon,  
House-made Ranch, Peppadews, Avocado

### Course 2

South Texas Smoked Turkey Club  
Havarti Cheese, Fried Egg, Chipotle Aioli,  
Lettuce, Tomato, Onion

Or

Pan Roasted Salmon  
Sugar Roasted Carrots, Winter Squash,  
Arugula Butter

### Course 3

Sorbet

Or

Butterscotch Pudding  
Salted Caramel

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## Dinner Menu

### Course 1

Wood Fired Oysters  
Parmigianino Reggiano, Herb Butter,  
Everything Crumble

Or

Crispy "Buffalo" Sweetbreads  
Aerated Blue Cheese, Celery, Chives

### Course 2

Honey Fried Chicken  
Mable's Buttermilk Biscuit, Poblano-Milk Gravy,  
Mac n' Cheese Gratin, Green Chile-Honey Butter

Or

18 Hour Sous-Vide Short Rib  
Poblano-Herb Gnocchi, Cippolini Onions, Asparagus,  
Wild Mushroom Puree, Cotija, Citrus-Chervil Butter

### Course 3

Sorbet

Or

Pecan Bread Pudding  
Bourbon Brown Butter Ice Cream, Pecan Praline