



**Culinaria Restaurant Week
January 2018**

Dinner - \$35

Course 1

Crispy Calamari
Banh Mi Vegetables, Cilantro, Sweet Chile Aioli

or

Wild Flower Salad – GF
Bluebonnet Farms Garden Greens
Red Onion, Cherry Tomato, English Cucumber, Radish, Guajillo-Balsamic Vinaigrette

Course 2

Low & Slow Angus Beef Brisket
Grilled Asparagus, Street Corn “Off the Cob,”
Local Bourbon BBQ

or

Seared Scottish Salmon – GF
Forbidden Rice Succotash, Crispy Pork Collar
Sugar Snap Peas, Sweet Corn Butter

Dessert

Coconut Tres Leches
Mango Sorbet, Strawberry

or

S’mores Crème Brulee
Chocolate, Marshmallow, Light Cream

Lunch - \$15

Course 1

Fire Roasted Poblano Soup
White wine, chicken stock, Light cream

or

Spicy Shrimp Taco
Fermented Chile Aioli

Course 2

Crispy Chicken Sandwich
Purple Slaw, Horseradish Pickle Aioli, Hot House Tomato,
Sesame Seed Bun

or

Seared Scottish Salmon - GF
Farmhouse Succotash, Crispy Pork Collar
Sweet Corn Butter

Dessert

Banana Cream Tart
Chocolate Ice Cream,
Peanut Butter Powder

or

S'mores Crème Brulee
Chocolate, Marshmallow, Light Cream