



August 10 - 24

2024

WEEKS

RESTAURANT

CULINARIA



# Four Brothers

SOUTHERN PROVISIONS

Executive Chef Robert Cantu

Lunch

## Groundwork

Choice of one

### Pozole

Pork Shoulder, Red Chili, Cabbage, Limes

### Citrus Avocado Salad

Baby Gem, Endives, Citrus, Avocado, Pistachios, Orange Vinaigrette

### Four Brothers Caesar Salad

Romaine hearts, Pimento Cheese Crostini, White Anchovy, Caesar Dressing

## Foundations

Choice of One

### Citrus Fennel Arrabbiata

Braised Fennel, Red Chile Flakes, San Marzano's, Basil, Parmigiano Reggiano

### Brisket Bolillo

Slowly Smoked Beef Brisket, 4B Sauce, Sweet Pickles, Pickled Red Onions, Bolillo Bun

### Grilled Chicken Sandwich

Grilled Chicken Breast, Caramelized Onions, Swiss, Applewood Smoked Bacon, Avocado, Alfalfa Sprouts, Secret Sauce

## Patisserie

Choice of One

### Buttermilk Pie

Bourbon Caramel, Buttermilk Ice Cream, Smoked Salt

### Meyer Lemon Crème Brûlée

Chantilly Cream, Poppy Seeds, Seasonal Berries

# \$30

Price does not include sales tax and gratuity.

No substitutions or splits please.

A portion of your purchase will be donated to Culinary San Antonio.

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness. Please notify us of any food allergies or sensitivities.





August 10 - 24

CULINARIA RESTAURANT WEEKS 2024



Dinner

# Four Brothers

SOUTHERN PROVISIONS

Executive Chef Robert Cantu

## Groundwork

Choice of One

### BBQ Glazed Brussels Sprouts

Local Honey, Fried Onion

### Baby Beets Salad

Roasted Baby Beets, Goat Cheese, Spicy Texas Pecans, Organic Greens, Champagne Vinaigrette

### SA "Chili Queens" Chili

American Wagyu Beef, Redneck Cheddar, Scallions, Crema

## Foundations

Choice of One

### Short Rib Tagliatelle

Spring Peas, Mandarins, Fennel, Creamy Au Jus

### Chicken Adovada

Roasted Chicken, Red Chile Sauce, Confit Marble Potatoes, Charred Leeks, Citrus Crema

### Big Gulf Camarones

Blue Corn Grits, Ajo Aioli, Sofrito, Cotija Cheese

## Patisserie

Choice of One

### Meyer Lemon Crème Brûlée

Chantilly Cream, Poppy Seeds, Seasonal Berries

### Churros

Bourbon Caramel, Spicy Chocolate Sauce, Cinnamon Sugar

# \$55

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