



San Antonio's Restaurant Week

Saturday, January 18th - Saturday, February 1st, 2025

LUNCH SELECTIONS

~ Aperitif ~

GOLDEN GROVE \$12

Tito's Vodka | Pear Liqueur | Lemon Juice | Rosemary-Honey Syrup | Orange Bitters

First Course

Choice of

MIXED GREEN SALAD WITH GRANNY SMITH APPLE

Goat Cheese Crumbles | Candied Pecans | Champagne Vinaigrette

MUSHROOM BISQUE

Diatom Chardonnay

Entrée

Choice of

CASARECCE

Caramelized Cauliflower | Red Onion | Smoked Gouda Crema | Pink Peppercorn | Toasted Hazelnuts

HERB-ROASTED CHICKEN BREAST WITH BRUSSELS SPROUTS

PAN ROASTED ORA KING SALMON

Grilled Asparagus | Lemon Aioli

CAMPANELLE BOLOGNESE CLASSICO

Signature Tuscan Meat Sauce | Parmigiano Reggiano | Fresh Herbs

TUSCAN-MARINATED BEEF FILET WITH CRISPY TUSCAN POTATOES

(\$20 Supplement)

Elouan Pinot Noir

Dessert

Choice of

MISSISSIPPI MUD PIE

Nutella Torte | Cocoa Nibs | Chocolate Ganache | Vanilla Chantilly

RICOTTA CAKE WITH ORANGE & ALMOND

\$30 Per Person + TAX + GRATUITY | \$16 Wine Pairings

Thank You For Supporting San Antonio's Restaurant Weeks



San Antonio's Restaurant Week

Saturday, January 18th - Saturday, February 1st, 2025

DINNER SELECTIONS

~ Aperitif ~

GOLDEN GROVE \$12

Tito's Vodka | Pear Liqueur | Lemon Juice | Rosemary-Honey Syrup | Orange Bitters

First Course

Choice of

MUSHROOM BISQUE

SIGNATURE CAESAR SALAD

Croutons | Parmigiano | Creamy Garlic Caesar Dressing

MIXED GREEN SALAD WITH GRANNY SMITH APPLE

Goat Cheese Crumbles | Candied Pecans | Champagne Vinaigrette

BOLOGNESE-STUFFED ARANCINI: "ITALIAN RICE POPPERS"

Mozzarella | Black Truffle Aioli

Diatom Chardonnay

Entrée

Choice of

CASARECCE

Caramelized Cauliflower | Red Onion | Smoked Gouda Crema | Pink Peppercorn | Toasted Hazelnuts

TUSCAN-MARINATED BEEF FILET WITH CRISPY TUSCAN POTATOES

(\$20 Supplement)

HERB-ROASTED CHICKEN WITH BRUSSELS SPROUTS

CAMPANELLE BOLOGNESE

Signature Tuscan Meat Sauce | Parmigiano-Reggiano | Fresh Herbs

PAN ROASTED ORA KING SALMON

Grilled Asparagus with Lemon Aioli

Elouan Pinot Noir

Dessert

Choice of

MISSISSIPPI MUD PIE

Nutella Torte | Cocoa Nibs | Chocolate Ganache | Vanilla Chantilly

RICOTTA CAKE WITH ORANGE & ALMOND

Korbel Champagne Brut

\$55 Per Person + TAX + GRATUITY | \$24 Wine Pairings
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