



Culinaria Restaurant Weeks
August 10th-24th

FIRST COURSE - CHOICE OF

The Lodge of Castle Hills Salad

Mixed Greens, Granny Smith Apples, Candied Pecans, Goat Cheese, Champagne Vinaigrette, Fried Parsnips

Ground Lamb & Pork Kebabs

Cilantro Feta Dip, Z'atar

Mussels in Green Harissa

White Wine, Cilantro, Grilled Sourdough

SECOND COURSE - CHOICE OF

Red Snapper Veracruz

Fragola, Sofrito, Oregano, Cilantro

Shrimp & Grits

Anson Mills Stoneground Grits, Creole Cream Sauce

Half Rack of Lamb

Coriander & Fennel Crust, Braised Chickpeas

Add-Ons

Butter Sauteed Shrimp (3) \$16

Seared Maine Diver Scallops (2) \$30

Charbroiled Split King Crab Legs - Half Pound \$75/Full Pound \$150

THIRD COURSE - CHOICE OF

Key Lime Pie

Chococlave Chip Bread Pudding

\$45 Per Person - No Split Plates, No Substitutions.