



Culinaria Restaurant Week

January 18 - February 1 (Dinner Only)

\$55 per person

full table participation is required

Amuse

Ginger Meal Starter (V)

citrus pickled ginger to kindle the digestive fire

First

Choice of:

Hill Country Venison Tartare

crispy rice crackers, loveage, garlic aioli, fermented tomato, sweet onion

Beet Tartare (V)

crispy rice crackers, loveage, green goddess, fermented tomato, hemp seed crema

Probiotic Board (V)

rotating house made ferments

Second

Choice of:

Smoked Rainbow Carrots (V)

cashew labneh, carrot top salsa verde, pinenuts, meyer lemon

San Juan Mission Cauli Masala Chaat (V)

winter baby tomatoes, tamarind chutney, masala, house dosa

Third

Choice of:

Za'atar Crusted Bakka Salmon

sanchez farms baby broccoli, warm spiced turnip puree, melted scallion

Akaushi Wagyu Short Rib Koucha

ras el hanout, red la soda potato, farm cabbage

Hi-Fi Oyster Mushroom Steak (V)

ginger braised bok choy, mushroom XO, garden nasturtium

Dairy free, gluten free options available for each course

Locally sourced, globally inspired food with a spice library, botanical cocktails, and natural wines

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