



**CULINARIA.
SAN ANTONIO
RESTAURANT WEEK**

21 Jan - 2 Feb 2019

First Course Selections

Butternut Squash Soup

Pumpkin Seed Pesto, Crème Fraîche, Fried Sage

Bruschetta

Gorgonzola, Mushroom Cream

Bibb Salad

Bibb Lettuce, Gorgonzola Crumbles,
Cherry Tomatoes, Lemon Buttermilk Vinaigrette

Main Course Selections

Moussaka

A Legendary Greek Classic
Creamy, Juicy & Delicious

Barramundi a la Plancha

Quinoa Risotto, Roasted Winter Vegetables, Parsley Oil

Pappardelle Bolognese

Classic Bologna Italy Red Meat Sauce

Desserts

Virginia's Pistachio Cake

Pistachios, Caramel, Shaved Chocolate

Salted Caramel Ice Cream

Brown Sugar Almond Toffee, Espresso Foam

\$35 per Guest

(plus Sales Tax and Server Gratuity)

Featured Wines

Additional Cost By-the-Glass or Bottle

Piper Heidsieck, Brut NV, Reims, France \$15 | \$68

Chardonnay, Becker Vineyards 2015 Reserve,
Fredericksburg/Stonewall, TX \$12 | \$58

Trebbiano di Lugana [DOP] 2016,
Ca Maiol, Piemont, Italy \$10 | \$48

Merlot, Trefethen Family Estate Vineyards 2015,
Oak Knoll District, Napa Valley, CA \$12 | \$58

Julius Toscana, Tenuta Ormani, 2015, [DOCG]
Tuscany, Italy \$15 | \$58

