



**CULINARIA<sup>SM</sup>**  
**SAN ANTONIO**  
**RESTAURANT WEEK**

Prix Fixe Menu | August 11 - 25, 2018 | **\$35.00 per Guest**

1st Course Selections

**Fried Oysters**

Creamed Spinach, Sauce Albufera

or

**Fresh Peach and Prosciutto Salad**

Arugula, Basil Pesto, Feta Cheese Crumbles, Aged Balsamic, Extra Virgin Olive Oil

Main Course Selections

**Bouillabaisse**

Classic Seafood Stew

or

**Ravioli Caramelle**

Truffled Potato and Herbs, White Wine Braised Oxtail

Dessert

**Chocolate Fondant**

or

**Salted Caramel Ice Cream**

Featured Wines

Chardonnay, Chateau de La Greffiere 2016, Macon La Rocha Veneuse, France \$10 | \$48

Bordeaux, Chateau Redon 2014, Saint-Emilion, Bordeaux, France \$15 | \$58

*No Substitutes on Prix Fixe | No Split Plates | Featured Items available A la Carte*

Sean Fletcher - Chef

