



**CULINARIA**  
**SAN ANTONIO**  
**RESTAURANT WEEK**

## RESTAURANT WEEK PRIX FIXE TASTING MENU

\$35.00 PER PERSON

**January 21st- February 2nd**

Optional wine pairing \$25.00 per person

### STARTERS

#### SLIDERS

Chicken fried oyster sliders, spinach, applewood bacon, buttermilk biscuit, brown butter hollandaise

#### CORN TEMPURA

Cotija cheese, queso fresco, lime, chili lime mayonnaise

#### HAMACHI TOSTADA

Japanese Hamachi sashimi tostadas, roasted jalapeno avocado pico de gallo, ponzu, ginger slaw, aji amarillo yuzu vinaigrette

#### PORK BELLY

Brown sugar cured soy glazed pork belly, kimchee, bread & butter pickles, scallions, cilantro, spicy mayo, toasted sesame slaw, cashews

#### BOUQUET

Bouquet lettuce, heirloom cherry tomatoes, English cucumber, avocado, red onion, crispy prosciutto di Parma, roasted jalapeno ranch dressing

#### WEDGE

Iceberg lettuce wedge, candied bacon, Roma tomatoes, celery, Paradise blue cheese, roasted shallot vinaigrette, creamy bleu cheese dressing, buttermilk onion rings, herbs

### ENTRÉES

#### VEGAN PLATTER

Roasted cauliflower steak, broccolini, avocado puree, blanched cherry tomato with togarashi asparagus, grilled zucchini & squash, sautéed mushroom and white bean puree, Roasted red beet salad, spinach quinoa with grapes & strawberry lemon vinaigrette

#### WILD BOAR

Yellow chanterelle & oyster mushrooms, taleggio polenta

#### BEEF SHORT RIBS

Braised beef short ribs, buttery garlic mashed potatoes, honey glazed carrots, snow peas, English peas, jus

#### GEORGES BANK SEA SCALLOPS

Seared sea scallops, pepperjack-white cheddar Anson Mills grits, sautéed spinach, avocado mousse, cilantro lime jalapeno beurre blanc

#### RED FISH (\$20.00 supplement)

Pan seared redfish, squid ink risotto, English peas, romesco sauce, crispy bouquerones saffron citrus beurre blanc

#### BEEF TENDERLOIN (\$30.00 supplement)

Pan seared Texas grown prime beef tenderloin, tri-color herb roasted parmesan potatoes, white and green asparagus, au poivre sauce

### DESSERTS

#### CHOCOLATE

Flourless dark chocolate cake, chocolate mousse, coffee gelato, caramel popcorn, fleur de sel, bourbon caramel sauce

#### GOAT CHEESECAKE

Pistachio shortbread crust, huckleberry port sauce, pistachio brittle

#### SORBET

Seasonal Assortment

#### Butter Cake (\$4.00 supplement)

Crème fraiche gelato, vanilla anglaise, rum glazed bananas, caramel glass

### **No Substitutions/No Split Plates Please**

\*consumption of raw or undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness

\$30.00 corkage service per bottle, 20% gratuity will be added to parties of 6 and more