



CULINARIA_{SM}
SAN ANTONIO
RESTAURANT WEEK

RESTAURANT WEEK PRIX FIXE TASTING MENU

\$35.00 PER PERSON

Optional wine pairing \$25.00 per person

STARTERS

SLIDERS

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

OYSTERS

East coast oysters on the half shell cucumber mignonette, cocktail sauce, housemade crackers

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 (contains shellfish)

ARUGULA

Arugula, raddichio, Marcona almonds, dried figs, goat cheese, pecorino romano,
sherry honey garlic vinaigrette

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

"PORK & BEANS"

Grilled & braised red chile Kurabuta pork shank, Italian corona beans, applewood smoked bacon,
grilled broccolini

BEEF SHORT RIBS

Braised beef short ribs, buttery 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

HALIBUT (\$20.00 supplement)

Pan seared halibut, 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, charred green onions, crispy cauliflower
blistered Marfa cherry tomatoes, honshimeji mushrooms, red pepper gastrique, chimichurri

DESSERTS

CHOCOLATE

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

CHEESECAKE

Goat cheese cheesecake, pistachio shortbread crust, huckleberry port sauce, pistachio brittle

SORBET

Seasonal Assortment

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, 18% gratuity will be added to parties of 6 and more