

2018 Summer CULINARIA WEEKS @ THE GREY MOSS INN 19010 Scenic Loop Road Grey Forest, Texas

RESERVATIONS 210-695-8301      CHEF SYLLAR PASSANT

3 COURSE DINNER \$35.00 per person

Fresh Tomato Bisque w/ Balsamic Reduction, Fried Basil Leaves w/ Mozzarella Cheese Bits!

OR

Lemon-Herbed Vinaigrette Fresh Spinach Salad w/ onions, goat cheese and bacon!

Choice of— Mesquite-Grilled Fresh Scottish Salmon. w/ Crimini Mushroom Garlic Orzo! Sautee of Herbed Radishes!

Mesquite-Grilled 6 oz. Filet of Beef. Herbed Garlic Fingerling Potatoes and Sauteed Kale w/ Compound Beer Batter!

Dessert Choice of—House Strawberry Supreme w/ Vanilla Ice Cream & Whipped Cream!

Praline Parfait! Praline Ice Cream, Toasted Pecans & Praline Sauce

3 COURSE DINNER W/ Glass of Altos Hormigas Malbec! \$45.00 per person

Choice of Bisque or Spinach Salad from above!

Mesquite-Grilled 12 oz N.Y. Strip Steak, w/ cracked peppercorns and fresh horseradish! Brown Butter Button Mushroom Sauce! Fingerling Potatoes and Sauteed Kale!

Dessert-House made Profiterolel stuffed w/ ice cream with Sauteed Fresh Texas Peaches!