



D I N N E R

Culinaria Restaurant Weeks

JANUARY 22-FEBRUARY 2, 2019 | 4 COURSES FOR \$35

FIRST COURSE

Flight pairing: Sauvignon Blanc

- ❖ Burrata Caprese
- ❖ Caesar Salad

SECOND COURSE

- ❖ Shrimp Bisque
- ❖ Tomato Basil Soup (GF,V)

THIRD COURSE

Flight pairing: Legacy Red

- ❖ BBQ Sauced Pork Belly
homemade slaw | sweet corn fritters (GF)
- ❖ Jerk Chicken
curried roast carrot | puree potato (GF)
- ❖ Jackfruit "Pulled Pork" Burger (V)
- ❖ Baja Fish Tacos (GF)
cabbage slaw | chipotle sauce

FOURTH COURSE

Flight pairing: Prosecco

- ❖ New York Style Cheesecake
- ❖ Chocolate Torte (GF)

Josh Cellars is the official wine of Culinaria. Add Wine Flight Pairings: \$20.

We will be serving this Restaurant Weeks Menu exclusively from 1/22-2/2.
Dinner options available Tuesday-Saturday starting at 4pm.

GF: Gluten Free | V: Vegetarian Options

We are happy to accommodate special dietary needs whenever possible