



Boerne Restaurant Week

Locally Sourced × Crafted with Love

Dinner Hours Wed-Sat 5:00-9:00

Menu

\$35*

Created by Chef Denise Mazal

First Course

choice of:

Soup of the Day

ask server for today's selection

Baby Spinach Salad

Baby spinach tossed in a warm shallot vinaigrette,
topped with crisp bacon, chopped egg, mushrooms,
roasted pecans and strawberries

Main Course

choice of:

Roasted Lamb

lavender potatoes, homemade sauerkraut and braised red cabbage

Niman Ranch Roast Pork

Czech bread dumplings, sauerkraut and braised red cabbage

Lavender Burger

Grilled to perfection with pickles, tomatoes, lettuce
and onions on a white sourdough bun with a pear ginger chutney

Dessert

choice of

Banana Split

German Chocolate Cake

*portion of proceeds donated to Culinaria



CULINARIA™