

Restaurant Week Menu August 2018

\$35.00 per person

Starters

(Choice of)

“Yellow Rose” Gazpacho

OR

Fried Oaxaca Cheese

Entrée

(Choice of)

Pan Seared Grouper

Forbidden Rice, Baby Bok Choy

Saffron Foam

OR

Braised Short Rib

Celery Root Mashed Potato, Oven Roasted Carrots

Caramelized Shallots, Short Rib Jus

OR

Grilled Texas Quail

Sweet Pea Puree, Roasted Chipotle Potatoes

Mango-Pico De Gallo, Red Wine Shallot Demi

Dessert

(Choice of)

Warm Apple Tart

OR

Forest Fruit Cake

oro

RESTAURANT AND BAR

RESTAURANT WEEK COCKTAILS

Cucumber Mint Mule \$10

Cucumber Mint Botanical,
Lime Juice, Gosling Ginger Beer

ORO Paloma \$12

Grapefruit Rose Botanical,
Volcan Cristalino Tequila,
Grapefruit Juice, Lime Juice,
Bitters, Simple

Emily's Peach Mimosa \$12

Peach Orange Blossom Botanical,
Peach Puree, Orange Juice,
La Marca Prosecco



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