



San Antonio's Restaurant Week

January 21 — February 2, 2019

DINNER MENU

APERITIF
NEGRONI \$9

TO BEGIN...

RANGE CHOPPED SALAD
*Cucumber, Avocado, Beefsteak Tomato,
Cashew and Lemon Dressing*

WILD MUSHROOM BISQUE
Black Pepper Crema and Extra Virgin Olive Oil

SOUTH TEXAS BEEF TARTARE "PARISA"
*Sharp Cheddar, Poblano and Jalapeño Peppers,
Kewpie Mayo and Classic Saltines*

Settesoli, Terre Siciliane Grillo

FOLLOWED BY...

GRILLED TEXAS BOBWHITE QUAIL (2)
Crispy Fried Brussels Sprouts

KING ORA SALMON | 6oz
Grilled Asparagus and Lemon Aioli

PAN-ROASTED ORGANIC CHICKEN
Marble Potato Confit with Bacon Crema

SIRLOIN COULETTE | 10oz
*Orzo Cacio e Pepe
(\$12 Supplement)*

CREEKSTONE FILET | 8oz
*Marble Potato Confit with Bacon Crema
(\$20 Supplement)*

Tasca d'Almerita, Sicilia Nero d'Avola Regaleali Rosso

FOR DESSERT...

WHITE CHOCOLATE CHEESECAKE
Strawberry, Mascarpone and Graham Cracker

MISSISSIPPI MUD PIE
*Nutella Torte, Cocoa Nib, Ganache and
Vanilla Bean Chantilly*

Croft Port, Fine Tawny Porto

\$35 PER PERSON + tax
\$20 WINE PAIRINGS

Thank You for Supporting San Antonio's Restaurant Week