



Culinaria San Antonio Restaurant Week

\$35 per person

FIRST COURSE- CHOICE OF

ROMAINE WEDGE

BLEU CHEESE, TOMATOES, BACON-GARLIC CRUMBLE

BOSTON BIBB SALAD

SHAVED RADISHES, AVOCADO, HAZELNUTS, ORANGE VINAIGRETTE

OCEAN CHOWDER

BAGUETTE, CRÈME FRAICHE

SECOND COURSE- CHOICE OF

PASTRAMI CRUSTED IBERICO PORK LOIN

SLOW ROASTED RED PEPPER, SALSA VERDE

RED SNAPPER CIOPPINO

SHRIMP, SCALLOP, MUSSEL, CLAM, TOMATO BROTH

Add Ons

3 SAUTEED SHRIMP - \$14

2 SEARED SCALLOPS - \$14

CRAB OSCAR - \$15

8oz ROASTED LOBSTER TAIL - \$34

DESSERT

THREE LAYER CHOCOLATE TORTE

*CHOCOLATE HAZELNUT BROWNIE, CHOCOLATE MOUSSE, CHOCOLATE GANACHE,
CANDIED HAZELNUTS, SALTED CARAMEL, ICE CREAM*