

SANGRIA

On the Burg

Culinaria's Restaurant Week Dinner Menu

1st Course

Choice of

Seared Scallop Aguachile

Gulf scallops with cucumber-jalapeño aguachile,
red onion and pickled radishes.

or

Ribeye and Cremini Flatbread

House made flatbread with roasted cremini mushrooms, garlic puree, fresh mozzarella, arugala salad, wood grilled ribeye and honey balsamic reduction.

2nd Course

Choice of

Parmesan Crusted Lamb

Panko-herb crusted smoked lamb chops dusted with parmesan cheese and served with roasted garlic mashers and sautéed peppered bacon green beans

or

Fowl and Swine

Garlic-rosemary butter marinated Bandera TX quail,
wood grilled FATMAN'S South TX Sausage,
crisp potato rounds, grilled nopal and a prickly pear reduction

or

Wood Grilled Veggie Pasta

Tender grilled portobello mushroom and vegetables with spaghetti tossed with garlic-herbal olive oil, fresh basil and parmesan cheese

3rd Course

Choice of

Chocolate Tres Leches

or

SoCo Crème Anglaise Bread Pudding

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