

Culinaria's Restaurant Week Dinner Menu

1st Course

Baby Back Ribs

Slow smoked baby back ribs served with crisp onion strings and house BBQ sauce

or

Shrimp Diablo

Bacon wrapped and wood grilled Gulf shrimp over red jalapeño salsa, crema and cilantro

2nd Course

Scottish Salmon

Sautéed mid-rare served over lemon-asparagus risotto and finished with citrus compound butter

or

Smoked Short Ribs

Slow smoked then braised beef short ribs over poblano-Oaxaca cheese grits and finished with an ancho chile demi-glace

3rd Course

Chocolate Espresso Tres Leches