



Culinaria Week

January 21-February 2: 5:30-10pm

Reservations Recommended

Enjoy our Three Course Dinner Menu for \$35.00
Plus tax & gratuity

CHOICE OF APPETIZER

Classic French Onion Soup

Toasted Cheese & Country Bread Garlic Crouton

Deviled Texas Blue Crab Cake

Roasted Corn Relish & Salsa Verde Aioli

Ahi Tuna Ceviche

Big Eye Tuna, Toasted Sesame Seeds,
Shaved Scallions, Crispy Wontons,
& Asian Sriracha Vinaigrette

Roasted Beet Baby Arugula Salad

Crumbled Goat Cheese, Toasted Almonds,
Thinly Sliced Anjou Pears
& White Balsamic Vinaigrette

Classic Caesar

Parmesan & Country Bread Croutons

CHOICE OF ENTRÉE

Seared New Bedford Jumbo Diver Scallop

Poblano Grits, Black Garlic Cream,
Garlic Chips & Micro Chives

Cast Iron Seared Iberico Pork Tenderloin

Barbecue Gastrique, Love Creek Apple-Endive
Salad, Salsa Verde Vinaigrette

Cavatappi Pasta

Wild Mushrooms, Charred Tomatoes,
Mushroom Herb Broth, Shaved Manchego
5 Sautéed Gulf Shrimp \$8 Additional Charge

Grilled Pasture Raised Filet Mignon & Tequila Gulf Shrimp

Asparagus-Endive Ragout, Cauliflower puree,
& Port Griotte Cherry Sauce
\$10 Additional Charge

Texas Sized Chicken Fried Steak

Buttermilk-Battered Angus Steak,
Yukon Gold Garlic Mashed Potatoes,
Country Gravy & Today's Vegetables

CHOICE OF CHEF SOFIA'S SWEETS

Double Chocolate Brownie

Chocolate Ganache, Vanilla Bean Chantilly,
& Pecan Brittle

Gold Almond Cake Bar

Crunchy Orange Meringue, Blackberry Sorbet,
& White Chocolate sauce

Ice Cream & Sorbets

Featured flavor changes weekly

Additional Sides 6

French Fries
Not So Dirty Rice
Classic Baked Potato Fully Loaded
Buttermilk Mashed Potatoes
Roasted Brussel Sprouts with Bacon & Garlic
Griddled Asparagus
Hatch Green Chile Mac n' Cheese
Sautéed Cremini Mushrooms
Poblano Grits

Culinaria is an independent, not-for-profit organization, committed to promoting San Antonio as a premier food and wine destination, while fostering community growth and enrichment within the city we call home. Donations benefit community organizations with food as their core as well as education programs in the culinary and hospitality industries.