



## **Culinaria Week: Lunch**

Enjoy our Three Course Menu for only \$15.00

### **Choice of Appetizer**

#### **Roasted Corn Huitlacoche Soup**

Mushrooms, Zucchini, Yellow Squash, Wildflowers, Cilantro,  
Sour Cream, & Crispy Tortillas

#### **Texas Bluebonnet Greens**

Garlic Nut Granola, Maytag Bleu Cheese, Shaved Red Onion, Smoked Bacon,  
Colorful Cherry Tomatoes, Wildflowers, & Lemon Basil Dressing

#### **Crispy Fried Calamari- GF**

Red Pepper, Jalapeño, Sushi Vinegar, & Ancho Chili Smokey Tomato Sauce

### **Choice of Entrée**

#### **Market Fish Special**

Chef's Selection varies daily

#### **BBQ Chicken Cobb Salad**

Smoked BBQ Chicken, Avocado, Roasted Red Peppers, Tomato, Cheddar Cheese,  
Roasted Corn, Smoked Bacon, Romaine, & Spicy Ranch Dressing

#### **My Reuben Sandwich**

Thin Sliced Griddled Pastrami, Swiss, Creamy Cole Slaw,  
& Russian Dressing on Marbled Rye. Served with Fries.

#### **Sustenio Burger**

Angus Patty, Choice of Swiss, Cheddar, or Pepper Jack;  
On a Pretzel Bun with All the Fixin's. Served with Fries.

### **Choice of Dessert**

#### **Hill Country Peach Cobbler**

Local Peaches, Blackberry Ice Cream & Snickerdoodle Crumble

#### **Chef Sofia's Ice Cream or Sorbet**

Chef's selections vary daily



## **Culinaria Week: Dinner**

Enjoy our Three Course Menu for \$35.00

### **Choice of Appetizer**

#### **Roasted Corn Huitlacoche Soup**

Mushrooms, Zucchini, Yellow Squash Wildflowers, Cilantro,  
Sour Cream, & Crispy Tortillas

#### **Ahi Tuna Ceviche-GF**

Big Eye Tuna, Toasted Sesame Seeds, Shaved Scallions,  
House-made Potato Chips, & Asian Sriracha Vinaigrette

#### **Strawberry, Baby Spinach & Arugula Salad**

Strawberries, Shaved Red Onions, Fried Pepitas, Goat Cheese, & Lemon Poppy Seed Dressing

### **Choice of Entrée**

#### **Griddled Redfish-Texas Blue Crab-GF**

Chef's Secret Spiced Dirty Rice, Wilted Winter Greens, Cilantro, & Brown Butter Lemon Sauce

#### **Grilled Double Bone Pork Chop**

Roasted Corn Poblano Ragout, Carrot-Ginger Puree,  
Love Creek Apple Sauce with a Sweet & Sour Gastrique

#### **Texas Jumbo Chicken Fried Steak**

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

#### **Linguini with Summer Vegetables & Thai Basil**

Grilled Zucchini, Yellow Summer Squash, Heirloom Tomatoes  
with Garlic, Lemon, White Wine, & Extra Virgin Olive Oil

*Add 5 Sautéed Gulf Shrimp \$6*

#### **Grilled Pasture Raised Filet Mignon & Tequila-Marinaded Gulf Shrimp**

Asparagus-Endive Ragout, Cauliflower puree, & Port Griotte Cherry Sauce

*Add \$10 up charge*

### **Choice of Dessert**

#### **Texas Summer Sky**

Fresh-Made Meringue, Raspberry-Lemon Cream & Summer Berries

#### **Chef Sofia's Ice Cream or Sorbet**

Chef's selections vary daily

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.