



San Antonio's Restaurant Week

AUGUST 11—25, 2018

LUNCH MENU

Aperitif

Grapefruit Moscow Mule \$9

TO BEGIN...

CLASSIC CAESAR SALAD
WITH CROUTONS, BLACK PEPPER
AND PARMIGIANO-REGGIANO

SPANISH GAZPACHO
WITH BLOOD ORANGE CREMA AND OLIVE OIL

2017 Marques de Caceres Verdejo

FOLLOWED BY...

"CRISPY SKIN" TROUT
WITH SALSA VERDE

CAMPANELLE BOLOGNESE

SMOKED CHICKEN RAGU
WITH ORCHIETTE PASTA, ARUGULA,
CHERRY TOMATO, RED ONION, MINT AND
PARMIGIANO-REGGIANO

2016 Torres Cinco Garnachas

FOR DESSERT...

Optional

NUTELLA X 3
(*\$5 Supplement*)

\$15 PER PERSON + tax
\$13 WINE PAIRINGS

Thank You for Supporting San Antonio's Restaurant Week