



jardín

San Antonio's Restaurant Week

Monday, January 15th - Saturday, January 27th, 2024

DINNER SELECTIONS

~ Aperitif ~

STRAWBERRY SANGRIA \$12

To Begin...

Choice of

MEZZE SAMPLER

Lemon Ricotta, Salata Adas, Sicilian Cauliflower

"THE GREEK" HUMMUS

Cucumber, Tomato, Olive, Red Onion, Feta & Red Wine Vinaigrette

(\$13 Supplement)

Joel Gott Sauvignon Blanc

Followed By...

Choice of

JARDIN SALAD

Butterleaf, Hearts of Palm, Artichoke, Olives, Onion, Peppers & White Balsamic Vinaigrette

FATTOUSH SALAD

Romaine, Cucumber, Garden Radish, Tomato, Herbs, Crispy Pita Chips & Lemon-Garlic Vinaigrette

CURRIED CAULIFLOWER BISQUE

Ras el Hanout Crema

Chateau La Nerthe Rosé

Entrée

Choice of

SEARED SALMON

Dill Crème Fraiche, Niçoise Orzo, Lemon Oil & Caponata Jam

ROASTED HALF CHICKEN

White Beans, Haricot Vert, Chickpeas, Tomato & Feta with Harissa & Cucumber Tzatziki

BEEF KEFTA KABOBS

Radicchio, Curried Yogurt, Toasted Cashews, Red Onion, Bibb Lettuce, Beef Steak Tomato & Herbed Jasmine Rice "Pilaf"

"MOROCCAN BUTTER CHICKEN CURRY"

Herbed Basmati Rice & Charred Lemon

Catena Malbec

Dessert

Choice of

NUTELLA TORTE

Hazelnut Mousse, Rosewater Anglaise & Walnut

OLIVE OIL CAKE

Lemon, Honey-Mascarpone, Almond Nougat & Saffron Chantilly

Trefethen Riesling

\$35 Per Person + TAX + GRATUITY | \$24 Wine Pairings

Thank You For Supporting San Antonio's Restaurant Week



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San Antonio's Restaurant Week

Monday, January 15th - Saturday, January 27th, 2024

LUNCH SELECTIONS

~ Aperitif ~

STRAWBERRY SANGRIA \$12

To Begin...

Choice of

MEZZE SAMPLER

Lemon Ricotta, Salata Adas, Sicilian Cauliflower

"THE GREEK" HUMMUS

Cucumber, Tomato, Olive, Red Onion, Feta & Red Wine Vinaigrette
(\$13 Supplement)

Joel Gott Sauvignon Blanc

Followed By...

Choice of

JARDIN SALAD

Butterleaf, Hearts of Palm, Artichoke, Olives, Onion, Peppers & White Balsamic Vinaigrette

CURRIED CAULIFLOWER BISQUE

Ras el Hanout Crema

Chateau La Nerthe Rosé

Entrée

Choice of

SEARED SALMON

Dill Crème Fraiche, Niçoise Orzo, Lemon Oil & Caponata Jam

ROASTED CHICKEN BREAST

White Beans, Haricot Vert, Chickpeas, Tomato & Feta with Harissa & Cucumber Tzatziki

BEEF KEFTA KABOBS

Radicchio, Curried Yogurt, Toasted Cashews, Red Onion, Bibb Lettuce, Beef Steak Tomato & Herbed Jasmine Rice "Pilaf"

"MOROCCAN BUTTER CHICKEN CURRY"

Herbed Basmati Rice & Charred Lemon

Catena Malbec

Dessert

~ \$6 Supplement ~

NUTELLA TORTE

Hazelnut Mousse, Rosewater Anglaise & Walnut

OLIVE OIL CAKE

Lemon, Honey-Mascarpone, Almond Nougat & Saffron Chantilly

\$20 Per Person + TAX + GRATUITY | \$16 Wine Pairings

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