



# Four Brothers

SOUTHERN PROVISIONS

## THREE COURSE DINNER

### FOR THE TABLE

#### JALAPENO CHEDDAR CORN BREAD

JALAPEÑO CORNBREAD, AGED CHEDDAR, WHIPPED BUTTER, TEXAS HONEY,  
PIMENTO CHEESE

### APPETIZER

#### BBQ BRUSSELS SPROUTS

TEXAS HONEY, SHALLOTS

OR

#### POZOLE

PORK SHOULDER, RED CHILES, CABBAGE, CREMA, LIMES

### MAIN OPTIONS

#### LAMB SHANK

BLACK LENTILS, CHORIZO SOFRITO, CREAMY PALENTA, COTIJA CHEESE

OR

#### BRANZINO

BASIL CRUST, TRUMPET MUSHROOMS, TOASTED PECAN RISOTTO,  
SOFRITO, TEXAS GRAPEFRUIT BEURRE BLANC

#### VEGETARIAN OPTION: QUINOA BOWL

SOFRITO, AVOCADO CREAM, CROSTINI

#### DESSERT: BUTTERMILK PIE

HOUSE MADE ICE CREAM

**\$ 55**

PRICE DOES NOT INCLUDE SALES TAX AND GRATUITY. NO SUBSTITUTIONS OR  
SPLITS PLEASE.

A PORTION OF YOU PURCHASE WILL BE DONATED TO CULINARIA SAN ANTONIO

CONSUMING RAW OR UNDERCOOKED MEATS/ POULTRY/ SEAFOOD/ SHELLFISH OR EGGS MAY  
INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE NOTIFY US OF ANY FOOD ALLERGY.

EXECUTIVE CHEF ANDRES FARIAS

RESTAURANT WEEKS 2023 | JANUARY 16-28

