



# *San Antonio's Restaurant Week*

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

## LUNCH SELECTIONS

### *~ Aperitif ~*

**WINTER APEROL SPRITZ \$13**

Aperol | Prosecco | Cranberry

### *First Course*

Choice of

**MIXED GREEN SALAD WITH GRANNY SMITH APPLE**

Goat Cheese Crumbles | Candied Pecans | Champagne Vinaigrette

**MARKET BISQUE**

*Emmolo Sauvignon Blanc*

### *Entrée*

Choice of

**CARNAROLI "KING RISOTTO"**

Butternut Squash | Roasted Pumpkin | Candied Pepitas | Charred Lemon | Pecorino | Brown Butter Sage

**TUSCAN-MARINATED BEEF FILET WITH CRISPY TUSCAN POTATOES**

*(\$13 Supplement)*

**HERB-ROASTED CHICKEN BREAST WITH BRUSSELS SPROUTS**

**CAMPANELLE BOLOGNESE CLASSICO**

Signature Tuscan Meat Sauce | Parmigiano Reggiano | Fresh Herbs

**PAN ROASTED ORA KING SALMON**

Grilled Asparagus with Lemon Aioli

*(\$5 Supplement)*

*Penner-Ash Pinot Noir*

### *Dessert*

*(\$8 Supplement)*

**MISSISSIPPI MUD PIE**

Nutella Torte | Cocoa Nibs | Chocolate Ganache | Vanilla Chantilly

**RICOTTA CAKE WITH ORANGE & ALMOND**

\$30 Per Person + TAX + GRATUITY | \$16 Wine Pairings

*Thank You For Supporting San Antonio's Restaurant Weeks*



# *San Antonio's Restaurant Week*

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

## DINNER SELECTIONS

### *~ Aperitif ~*

**WINTER APEROL SPRITZ \$13**  
Aperol | Prosecco | Cranberry

### *First Course*

Choice of

**MARKET BISQUE**

**CAESAR SALAD**

Croutons | Parmigiano | Creamy Garlic Caesar Dressing

**MIXED GREEN SALAD WITH GRANNY SMITH APPLE**  
Goat Cheese Crumbles | Candied Pecans | Champagne Vinaigrette

**"FILET MIGNON" BEEF CARPACCIO**

Arugula | Parmigiano | Black Pepper Crema | Lemon Zest  
Pickled White Onion | EVOO  
(*\$8 Supplement*)

*Emmolo Sauvignon Blanc*

### *Entrée*

Choice of

**PAN ROASTED ORA KING SALMON**

Grilled Asparagus with Lemon Aioli

**CAMPANELLE BOLOGNESE CLASSICO**

Signature Tuscan Meat Sauce | Parmigiano Reggiano | Fresh Herbs

**HERB-ROASTED CHICKEN WITH BRUSSELS SPROUTS**

**CARNAROLI "KING RISOTTO"**

Butternut Squash | Roasted Pumpkin | Candied Pepitas | Charred Lemon | Pecorino | Brown Butter Sage

**TUSCAN-MARINATED BEEF FILET WITH CRISPY TUSCAN POTATOES**

(*\$13 Supplement*)

*Penner-Ash Pinot Noir*

### *Dessert*

Choice of

**MISSISSIPPI MUD PIE**

Nutella Torte | Cocoa Nibs | Chocolate Ganache | Vanilla Chantilly

**RICOTTA CAKE WITH ORANGE & ALMOND**

*Torresella Prosecco*

\$55 Per Person + TAX + GRATUITY | \$24 Wine Pairings  
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