



San Antonio's Restaurant Week

January 15 - January 29, 2022

DINNER MENU

APERITIF...

HOW 'BOUT THEM APPLES \$11

Watermelon Vodka | Apple Simple Syrup | Ancho Reyes | Sprite

TO BEGIN...

WHITE CHEDDAR JALAPEÑO HUSHPUPPIES

Aioli | Lime

JD'S FAMOUS KEWPIE DEVILED EGGS

Brisket Jam | Pickled Mustard Seeds

GREEN CHILE QUESO BLANCO

Tortilla Chips

WillaKenzie Pinot Gris

FOLLOWED BY...

RANGE CHOPPED SALAD

Avocado | Cherry Tomato | Cashew | Lemon Dressing

MIXED FIELD GREENS SALAD

Green Apple | Chèvre | Candied Pecan | Champagne Vinaigrette

WILD MUSHROOM BISQUE

Black Pepper Crema

Space Age Rose

AND THEN...

PAN ROASTED SALMON FILET

Butternut Squash Puree, Quinoa Salad and Red Wine Vinaigrette

CAST IRON SEARED WAGYU MEATLOAF

Sweet Honey Glazed, San Marzano Tomato Sauce, Yukon Gold Mashers and Parmigiano Cream

TUSCAN STYLE BEEF BOLOGNESE

Signature Recipe with San Marzano Tomatoes, Roasted Garlic, Herbs and Parmigiano-Reggiano

GARLIC & THYME BASTED BEEF TENDERLOIN FILET

Red Onion Jam and Baby Marble Potatoes

(\$15 Supplement)

Trivento Golden Reserve Malbec

FOR DESSERT...

MISSISSIPPI MUD PIE

Nutella Torte | Cocoa Nibs | Chocolate Ganache | Vanilla Chantilly

Hewtison Lu Lu Shiraz

\$45 PER PERSON + tax | \$25 WINE PAIRINGS

Thank You for Supporting San Antonio's Restaurant Week