



Culinaria

RESTAURANT WEEKS

MENU

JANUARY 18 - FEBRUARY 2

— ◆ — **FIRST COURSE** — ◆ —
CHOICE OF

CAESAR SALAD

Parmesan, Herb Croutons, Anchovies, Boiled Egg

OCEAN CHOWDER

Crème Fraîche, Bacon, Tarragon

MUSSELS WITH CALABRIAN CREAM SAUCE

Sofritto, Roasted Corn, Crostini

— ◆ — **SECOND COURSE** — ◆ —
CHOICE OF

GULF COAST RED SNAPPER VERACRUZ

Fragola, Sofrito, Oregano, Cilantro

SHRIMP & GRITS

Anson Mills Stoneground Grits, Creole Cream Sauce

NEW YORK STRIP

Duck-Fat Roasted Potatoes

ADD-ONS

Buttered Sauteed Shrimp (3) \$16 | Seared Maine Diver Scallops (2) \$30

— ◆ — **THIRD COURSE** — ◆ —
CHOICE OF

KEY LIME PIE

Chantilly Cream

BRIOCHE BREAD PUDDING

Dark Chocolate, Vanilla Crème Anglaise

\$55 PER PERSON - NO SPLIT PLATES - NO SUBSTITUTIONS

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.