



August 2022 Culinaria Dinner Menu
Three Courses \$45. We have lots of Wine and Beer to accompany your meal!

Choose an Appetizer

Chipotle Humus

We make our humus with sesame seeds, garbanzos, and olive oil and serve it with cucumber slices and focacia bread.

Olive al Forno e Feta d'Uva

Baked grapes, kalamata olives, and feta cheese served hot with our fresh focacia bread.

Choose a Salad

Crostini con Anguria e Pomodoro

Watermelon with tomatoes, basil, and croutons and parmesan cheese.

Spinach Strawberry Pecan

Fresh spinach with strawberries, mandarin orange, and toasted pecans with our orange honey dijon dressing.

Mojito Cantelope Salad

Cantelope with jicama and mint leaves in a lime-mint dressing topped with toasted pepitas.

Choose a Main Course

Tenderloin Roquefort

Grilled tenderloin tails with Roquefort butter, a twice-baked potato, and grilled asparagus.

Gordo's Shrimp Bacon Tacos

Two corn tortillas filled with seasoned Shrimp and Bacon cooked on the flat top topped with diced red bell pepper, cilantro, crema, and thin tortilla strips beside grilled pineapple and Carmen and mango avocado salsas.

Salmon Meuniere

Seared fresh salmon fillets with lemon-butter sauce, mixed baked brown rices, and grilled asparagus.