



**Restaurant Week Menu: August 10<sup>th</sup>-August 24<sup>th</sup> / 3 courses \$55**

Add Wine Pairings **3 course \$25** / Premium Wine Pairings: **3 course \$60**

Price includes a donation supporting Culinaria. \*Some items available with a supplemental charge.

Choose one for each course. No substitutions or splits, please.

**1st Course (choice of...)**

**Roasted Tomato Soup with herby parmesan croutons**

2021 Jean-Louis Chave SYRAH BLEND 'Cotes-du-Rhone

2021 Averaen PINOT NOIR Willamette Valley

**Romaine Hearts, red pepper Caesar dressing, croutons & parmesan tuile**

2022 Domaine Gavoty GREANCHE BLEND 'Recital' Côtes de Provence

NV Arnaud Lambert CAB. FRANC Breze Rose Cremant, Loire

**Thai Inspired Vegetable Salad, shiitakes and crunchies, sesame ginger dressing**

2020 Buchegger GRUNER-VELTLINER 'Pfarrweingarten' Kremstal

NV Fantinel GLERA Prosecco, Veneto

**2nd Course (choice of...)**

**Baked North Sea Salmon, crispy rice cake, pickled chiles, cauliflower & carrots, avocado, charred orange nuoc cham**

2022 S&A Normand CHARDONNAY Macon Roche Vineuse Burgundy

2021 Au Bon Climat CHARDONNAY Santa Barbara

**Slow Roasted Angus Beef Denver, pepper & onion corn pudding, spiced grilled zucchini, red wine jus**

2017 Finca San Martin TEMPRANILLO 'Torre De Ona' Crianza Rioja

2020 Sansilvestro NEBBIOLO 'Mango Barbareco, Piedmont

**\*Mustard Crusted Australian Lamb Rack, cheesy Texas grits, marinated feta, baby carrots, mushroom veal reduction, shaved fennel \*\$7 supplement charge**

2021 Sirin CABERNET SAUVIGNON 'Quarryhill Vineyard' Sonoma

NV 2017 Domaine Eden CABERNET SAUVIGNON Santa Cruz Mountains

**Za'Atar Roasted Cauliflower "Steak", savory herb hummus, boozy grapes, pearl couscous granola -add chicken breast or quail**

2020 Chateau Moncontour CHENIN BLANC Vouvray sec Lorie Valley

2022 Deux Moulins SAUVIGNON BLANC Lorie Valley

**3rd Course (choice of...)**

**Sticky Toffee Pudding with English custard**

NV Messina Hof RIESLING 'Angel' Texas

NV Lanson et Fils PINOT NOIR Brut Reims, Champagne

**Rosemary Scented Cheesecake, almond biscotti, cherry compote, lemon caramel, candied almonds**

2017 De La Tour Blanche SAUVIGNON BLEND 'Emotions' Sauternes

NV Lanson et Fils PINOT NOIR Brut Reims, Champagne

**Warm Chocolate Whisky Cake, whisky sauce, Biga crunch ice cream, pecan tuile, blueberry compote**

NV Domaine du Mas blanc GRENACHE 'Le Colloque' Banyuls

20 Year-Fladgate TOURIGA NACIONAL Tawny Port

**\*Biga Sampler, sticky toffee pudding, super nutty fudge cake, warm summer berry nectarine crumble \*\$4 supplement charge**

10 Year Taylor-Fladgate TOURIGA NACIONAL Tawny Port

NV Domaine du Mas Blanc GRENACHE 'Le Colloque' Banyuls

We are happy to accommodate allergies but hope to keep substitutions to a minimum.

Culinaria's Restaurant Week is a promotional menu & cannot be combined with any other offers/discounts.