



Culinaria Restaurant Weeks August 13th-27th

FIRST COURSE - CHOICE OF

Caesar Salad

Anchovies, Sourdough Croutons, Boiled Egg, Parmesan

Shrimp Cocktail

Horseradish Cocktail Sauce

Salmon Tartare

Avocado Mayo, Radish, Quinoa Furikake, House Ponzu

Ocean Chowder

Seasonal Fish, Shellfish, Applewood Bacon, Red Miso, Baguette

SECOND COURSE - CHOICE OF

Blackened Drum

Jalapeno-Crab Maque Choux, Red Pepper Cream Sauce

Seared Salmon

Saffron-Tomato Corona Beans, Thyme, White Wine

Cioppino

Fish, Shrimp, Scallop, Mussels, Clams, Tomato Broth

Cast Iron Seared 9oz Filet Mignon - \$15 supplement

Beef Tallow Roasted Potatoes, Red Wine Braised Shallots

Add-ons

Charbroiled Maine Lobster - Half \$40/Full \$75

Pan Seared Shrimp (3) \$16

Pan Seared Diver Scallops (2) \$24

THIRD COURSE - CHOICE OF

Key Lime Tart

Bright Key Lime Custard, Graham Cracker Crust, Chantilly Cream

Chocolate Panna Cotta

Whipped Mascarpone, Raspberry, Mint

\$55 per person

No Substitutions, No Split Plates