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# San Antonio's Restaurant Week

Saturday, January 18th - Saturday, February 1st, 2025

~ Aperitif ~

**CRANBERRY ROSÉ SPRITZ \$12**

**STOP AND SMELL THE FLOWERS MOCKTAIL \$8**

To Begin...

choice of for the table

**CHEF DADY'S MEZZE SAMPLER**

lemon ricotta, salata adas and sicilian cauliflower

**"THE GREEK" HUMMUS**

cucumber, tomato, olive, red onion, feta and red wine vinaigrette

~ \$13 supplement ~

*First Pick Sauvignon Blanc*

Followed By...

choice of

**MIXED FIELD GREENS**

strawberry, candied pepitas, chèvre and champagne vinaigrette

**CURRIED CAULIFLOWER BISQUE**

ras el hanout crema

*Daou Rosé*

Entrée

choice of

**PAN SEARED SALMON**

orzo, cherry tomato, english cucumber, chickpeas, tzatziki and mint with lemon-garlic vinaigrette

**ROASTED CHICKEN BREAST**

white beans, haricot vert, chickpeas, tomato & feta with harissa and cucumber tzatziki

**AVOCADO TOAST**

soft-boiled egg, e.v.o.o., everything bagel spices, kewpie, wasabi peas and micro cilantro

**TWO BROS BBQ SMOKED BRISKET HASH**

garden peppers, potato and fried egg

~ \$6 Supplement ~

*19 Crimes Chardonnay*

Dessert

~ \$6 supplement ~

**NUTELLA TORTE**

fresh raspberries, pistachio anglaise, pistachio nougat and raspberry coulis

**RICOTTA CAKE**

lemon curd trifle with mixed berries

\$25 Per Person + TAX + GRATUITY | \$16 Wine Pairings

Thank You For Supporting San Antonio's Restaurant Week