



THE GENERAL PUBLIC

2023 RESTAURANT WEEK

JANUARY 16TH - 28TH

DINNER

3 COURSES | \$35

First Course

choice of

CRISPY EMPANADAS

picadillo & jalapeño ranch

CRAB HUSHPUPPIES

lump crab, cornmeal, jalapeño, maple butter

KUNG PAO LETTUCE WRAPS

kung pao chicken, crushed peanuts, Asian glaze

Second Course

choice of

SEARED SALMON

sesame seared, avocado, Asian slaw, Thai vinaigrette

BEEF TENDERLOIN

blue cheese-horseradish butter, sweet bourbon sauce, yucca fries

HALF CHICKEN & FRITES

perfectly brined and roasted, local butter, hand cut fries, bacon aioli

Third Course

choice of

WHITE CHOCOLATE LUXARDO CHEESECAKE

buttery graham cracker crust, white chocolate cheesecake and luxardo cherries

BROWNIE CRUNCH PARFAIT

brownie pieces, toffee crunch, salted caramel and chocolate sauces

LEMON MOUSSE WITH BLUEBERRY COMPOTE

layers of lemon mousse, blueberry compote, graham cracker crumble



\$3 FROM EVERY DINNER BENEFITS CULINARIA AND THE PROGRAMS
IT SUPPORTS. THANK YOU FOR YOUR SUPPORT! – KYLE & JOSH



CULINARIA