

CULINARIA
RESTAURANT
WEEKS

SATX **S** 2015
SUPPER
AMERICAN EATERY

JANUARY 18
THROUGH
FEBRUARY 1

THREE-COURSE DINNER
\$45 PER PERSON

First Course

BRUSSELS SPROUTS

dijon, white balsamic reduction, parsley

- OR -

MARKET SOUP

utilizing local ingredients & seasonal produce

Main Course

DOUBLE-BONE PORK CHOP

apple & pear succotash, maple butter

- OR -

WILD MUSHROOM RISOTTO (V)

local mushrooms, truffle oil, parmesan

Dessert

GREEK YOGURT PANNA COTTA

summer fruit, dill syrup

- OR -

RASPBERRY SORBET

