



CULINARIA.

RESTAURANT WEEKS PRIX FIXE TASTING MENU

\$55 PER PERSON

January 15 - 27

STARTERS

SLIDERS

Chicken-fried oyster sliders, spinach, applewood bacon, buttermilk biscuit, brown butter hollandaise

HAMACHI SASHIMI TOSTADAS

Roasted jalapeño avocado pico de gallo, ponzu, ginger slaw, aji amarillo yuzu vinaigrette, cilantro salsa verde

ARUGULA SALAD

Arugula, radicchio, Marcona almonds, dried figs, goat cheese, pecorino, sherry honey shallot vinaigrette

CHARRED OCTOPUS (\$5 supplement)

Braised & charred Spanish octopus, crispy potatoes, white bean puree, avocado, scallion powder, radish, coriander dressing

ENTREES

VEGETARIAN BOWL

Farro with roasted figs, walnuts, swiss chard, kale chips, apple, arugula, goat cheese, strawberry vinaigrette

GEORGES BANK SEA SCALLOPS

Seared sea scallops, pepper-jack cheddar Anson Mills grits, sautéed spinach, avocado mousse, charred jalapeño cilantro beurre blanc

BRAISED BEEF SHORT RIBS

Roasted garlic mashed potatoes, wild mushrooms, candied carrots, snap peas, horseradish crème fraiche

MEDITERRANEAN BRANZINO (\$15 supplement)

Grilled & roasted filet of branzino, baby kale, asparagus, citrus, seed "crunch" of quinoa, pumpkin and sunflower seeds, white soy, tahini-chile dressing

BEEF TENDERLOIN (\$20 supplement)

Pan-seared beef tenderloin, potato gratin, blistered shishito peppers, crispy onion rings, braised cauliflower florets, au poivre sauce

DESSERTS

CHOCOLATE BAR

Flourless dark chocolate cake, chocolate mousse, coffee gelato, caramel popcorn, cashews, Maldon sea salt, caramel sauce

PUMPKIN CHEESECAKE

Hazelnut shortbread crust, cranberry coffee nut crunch, butter pecan ice cream

BUTTER CAKE (\$5 supplement)

Apple and brown sugar chutney, vanilla ice cream, crème anglaise, caramel

No Substitutions/No Split Plates Please

*consumption of raw or undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness