



Culinaria Restaurant Week Menu

choose one of each course.

Course One

Goat Cheese Croquettes served w/ orange marmalade, pistachio crumble & grilled bread.

or

Beet & arugula salad w/ candied walnuts & Cambozola cheese.

Course Two

Pan seared pork schnitzel, mushroom Jäger sauce & charred orange, served w/ our haus-made spatzle.

or

Grilled wild caught swordfish & zesty lemon butter atop dill potatoes.

Course Three

Rich chocolate bier pudding, chantilly, cocoa nibs, & toasted coconut.

or

Citra hop cake, chantilly, berries, & grapefruit glaze.

or

Choose from one of our haus-made Biers.



CULINARIA