



## *San Antonio's Restaurant Week*

Monday, January 16 - Saturday, January 28, 2023

### LUNCH SELECTIONS

#### *~ Aperitif ~*

**RASPBERRY BRAMBLE \$12**

#### *First Course*

Choice of

**MIXED GREEN SALAD WITH GRANNY SMITH APPLE**

Goat Cheese Crumbles | Candied Pecans | Champagne Vinaigrette

**CAESAR SALAD**

Croutons, Parmesan | Creamy Garlic Caesar Dressing

**WILD MUSHROOM BISQUE**

Black Pepper Crema

*Duckhorn Sauvignon Blanc*

#### *Entrée*

Choice of

**HOT SMOKED ATLANTIC KING SALMON**

Israeli Couscous | Roasted Sweet Peppers | Pan Roasted Asparagus | Lemon Oil | Pistachio Pesto

**CAMPANELLE BOLOGNESE CLASSICO**

Signature Tuscan Meat Sauce | Parmigiano Reggiano | Fresh Herbs

**ROASTED GARLIC & HERB-CRUSTED BEEF MEDALLIONS**

Pan Roasted Broccolini | Charred Red Onion | White Bean Ragout | Sauce Au Poivre

**PAN SEARED POTATO GNOCCHI (V)**

Red Chile | Mint | Butternut Squash | Zucchini | San Marzano Tomato Coulis

**ITALIAN HOAGIE**

Oven Roasted Tomato | Soppressata | Prosciutto di Parma | Lettuce | Red Onion | Banana Peppers

*Intrinsic Red Blend*

#### *Dessert*

(\$8 Supplement)

**NUTELLA X3**

Nutella Torte | Nutella Ganache | Nutella Mousse

**RICOTTA CAKE WITH ORANGE & ALMOND**

*Lunetta Prosecco*

\$20 Per Person + TAX + GRATUITY | \$16 Wine Pairings

*Thank You For Supporting San Antonio's Restaurant Week*



*San Antonio's Restaurant Week*  
Monday, January 16 - Saturday, January 28, 2023

DINNER SELECTIONS

*~ Aperitif ~*

RASPBERRY BRAMBLE \$12

*First Course*

Choice of

**"FILET MIGNON" BEEF CARPACCIO**

Arugula | Parmigiano | Black Pepper Crema | Lemon Zest | Pickled White Onion | EVOO  
*(\$5 Supplement)*

**MIXED GREEN SALAD WITH GRANNY SMITH APPLE**

Goat Cheese Crumbles | Candied Pecans | Champagne Vinaigrette

**CAESAR SALAD**

Croutons, Parmesan | Creamy Garlic Caesar Dressing

**WILD MUSHROOM BISQUE**

Black Pepper Crema

*Duckhorn Sauvignon Blanc*

*Entrée*

Choice of

**HOT SMOKED ATLANTIC KING SALMON**

Israeli Couscous | Roasted Sweet Peppers | Pan Roasted Asparagus | Lemon Oil | Pistachio Pesto

**CAMPANELLE BOLOGNESE CLASSICO**

Signature Tuscan Meat Sauce | Parmigiano Reggiano | Fresh Herbs

**ROASTED GARLIC & HERB-CRUSTED BEEF MEDALLIONS**

Pan Roasted Broccolini | Charred Red Onion | White Bean Ragout | Sauce Au Poivre

**PAN SEARED POTATO GNOCCHI (V)**

Red Chile | Mint | Butternut Squash | Zucchini | San Marzano Tomato Coulis

*Intrinsic Red Blend*

*Dessert*

**NUTELLA X3**

Nutella Torte | Nutella Ganache | Nutella Mousse

**RICOTTA CAKE WITH ORANGE & ALMOND**

*Lunetta Prosecco*

\$45 Per Person + TAX + GRATUITY | \$24 Wine Pairings  
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