

SANGRIA

On the Burg

Culinaria's Restaurant Week Dinner Menu

Available Tuesday-Sunday from 5:00pm – 10:00pm

1st Course

Sangria Sunset Salad

Kale and spinach mix with watermelon radish, sliced carrots, red grapefruit supremes, candied pecans and pomegranate vinaigrette

2nd Course

Seared Chicken Poblano

Tender chicken breast stuffed with goat cheese, red peppers and onions topped with poblano cream sauce.

Served with creamy parmesan risotto and roasted asparagus
(Vegetarian option: Stuffed Zucchini)

3rd Course

Braised Short Rib

Braised beef short rib with creamy garlic mash, brown sugar glazed carrots and red wine demi-glace.

(Vegetarian option: Grilled portabella mushroom)

4th Course

Strawberry Chocolate Buñuelos

Crisp flour tortilla tossed in cinnamon sugar layered with ganache, whipped cream, fresh strawberries and dusted with white chocolate.

SANGRIA

On the Burg

Culinaria's Restaurant Week Lunch Menu

Available Tuesday-Friday 11:00am - 4pm

1st Course

Fideo of the Day

Or

Sangria Sunset Salad

Kale and spinach mix with watermelon radish, sliced carrots, red grapefruit supreme, candied pecans and a pomegranate vinaigrette

2nd Course

Choice of

Blackened Salmon

Blackened salmon fillet paired with sweet corn-red pepper wild rice and finished with Cajun cream sauce
(Vegetarian Option: Wood grilled blackened zucchini)

Or

Chicken Milanese

Crispy chicken with poblano cream sauce.
Served with house veggies sauteed with white rice, cream and queso fresco
(Vegetarian Option: Grilled portabella mushroom)

3rd Course

Strawberry Chocolate Buñuelos

Crisp flour tortilla chips tossed in cinnamon sugar layered with ganache, whipped cream, fresh strawberries and dusted with white chocolate

