



jardín

San Antonio's Restaurant Week

Monday, January 16 - Saturday, January 28, 2023

DINNER SELECTIONS

~ Aperitif ~

RASPBERRY SPRITZ \$12
Chambord Liqueur & Prosecco

To Begin...

Choice of

MEZZE SAMPLER

Lemon Ricotta, Marinated Sun-Dried Tomatoes, Roasted Cauliflower

"THE GREEK" HUMMUS

Cucumber, Tomato, Olive, Red Onion, Feta & Red Wine Vinaigrette

(\$13 Supplement)

'19 Becker Vineyards Viogner

Followed By...

Choice of

JARDIN SALAD

Butterleaf, Hearts of Palm, Artichoke, Olives, Onion, Peppers & White Balsamic Vinaigrette

SEASONAL BISQUE

'20 Saint AIX Rosé

Entrée

Choice of

PAN SEARED SALMON

Moroccan-Inspired Couscous, Dill, Roasted Zucchini, Guindilla Pepper, Baby Carrots & Mast-O Khair

ROASTED CHICKEN CONFIT

Roasted Asparagus, Charred Baby Carrots, Cornichon Gravy & Herbed Jasmine Rice Pilaf

BEEF KEFTA KABOBS

Radicchio, Curried Yogurt, Toasted Cashew, Red Onion, Beef Steak Tomato & Herbed Jasmine Rice Pilaf

'21 Mon Frère Pinot Noir

Dessert

OLIVE OIL CAKE WITH SAFFRON CHANTILLY
Lemon, Honey-Mascarpone & Almond Nougat

Trefethen Riesling

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

Thank You For Supporting San Antonio's Restaurant Week



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San Antonio's Restaurant Week

Monday, January 16 - Saturday, January 28, 2023

LUNCH SELECTIONS

~ Aperitif ~

RASPBERRY SPRITZ \$12
Chambord Liqueur & Prosecco

To Begin...

MEZZE SAMPLER
Lemon Ricotta, Marinated Sun-Dried Tomatoes & Roasted Cauliflower

"THE GREEK" HUMMUS
Cucumber, Tomato, Olive, Red Onion, Feta & Red Wine Vinaigrette
(*\$13 Supplement*)

'19 Becker Vineyards Viogner

Followed By...

Choice of

JARDIN SALAD
Butterleaf, Hearts of Palm, Artichoke, Olives, Onion, Peppers & White Balsamic Vinaigrette

CHEF'S DAILY BISQUE

'20 Saint AIX Rosé

Entrée

Choice of

PAN SEARED SALMON
Moroccan-Inspired Couscous, Dill, Roasted Zucchini, Guindilla Pepper, Baby Carrots & Mast-O Khيار

SAFFRON-GLAZED CHICKEN BREAST
Preserved Lemon, Olives & Charred Onion

LAMB BURGER
Tomato, Cucumber, Red Onion & House Mayo-Feta Crema

'21 Mon Frère Pinot Noir

Dessert

OLIVE OIL CAKE WITH SAFFRON CHANTILLY
Lemon, Honey-Mascarpone & Almond Nougat
(*\$6 Supplement*)

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

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