



**CULINARIA<sub>™</sub>**  
**SAN ANTONIO**  
**RESTAURANT WEEK**

## RESTAURANT MONTH PRIX FIXE TASTING MENU

\$ 45.00 PER PERSON

**August 1 - August 29**

### STARTERS

#### SLIDERS

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

#### HAMACHI SASHIMI TOSTADAS

Roasted jalapeno avocado, ponzu, ginger slaw, aji amarillo yuzu vinaigrette, cilantro salsa verde

#### PORK BELLY

Brown sugar cured soy glazed pork belly musubi, seasoned rice, cucumber, carrot, tomato, shiso leaf

#### SUMMER SALAD

Summer salad of leafy greens, radish, cucumber, bell pepper, carrots, celery, cherry tomatoes, herbs, lemon vinaigrette

#### ARUGULA

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

#### CHARRED OCTOPUS (\$5.00 supplement)

Braised & charred Spanish octopus, blue corn tostada, white bean puree, avocado, scallion powder, radish, coriander dressing

#### CHARCUTERIE (\$7.00 supplement)

Assorted meats and cheeses with accompaniments

*Il Monticello Groppolo, Vermentino, Liguria, 2019, \$44// Dancing Crow, Sauvignon Blanc, Lake County, \$45  
Domaine de Rochebin, Bourgogne Blanc, France, 2015, \$60// Enfield, Chardonnay, California, 2017, \$72*

### ENTRÉES

#### VEGETARIAN BOWL

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

#### GEORGE'S BANK SEA SCALLOPS

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

#### NORWEIGIAN SALMON

Pan seared sake marinated filet of salmon, Vaudovan spiced red quinoa & lentils, roasted vegetables, kale, baby beets, avocado cucumber lemon dill relish

#### BRAISED BEEF SHORT RIBS

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

#### B.B.Q. GULF SHRIMP & CRAB (\$15.00 supplement)

Sautéed head on gulf shrimp, hot buttered crab, roasted tomatillo, poblano, jalapeno, cilantro risotto, New Orleans BBQ sauce

#### MEDITERRANEAN BRANZINO (\$15.00 supplement)

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

#### LOCKHART QUAIL (\$10.00 supplement)

Roasted quail ( 2 pcs.) stuffed with dirty rice, celery root puree, caramelized onion & apple compote, braised greens, roasted vegetables, black pepper cider sauce

#### BEEF TENDERLOIN (\$20.00 supplement)

Pan seared beef tenderloin, twice baked potato gratin, charred spring onion, blistered shishito peppers, cherry tomatoes, chimichurri, roasted red bell pepper

*Manoir, Tete Rouge, Bagatelle, Saumur, France, 2018, \$45//Le Puy, Emilien, Bordeaux, France, 2016, \$120*

### DESSERTS

#### CHOCOLATE

Flourless dark chocolate cake, chocolate mousse, coffee gelato, caramel popcorn, fleur de sel, bourbon caramel sauce

#### TEXAS GOAT CHEESECAKE

Pistachio shortbread crust, huckleberry port sauce, pistachio brittle

#### BUTTER CAKE (\$4.00 supplement)

Vanilla anglaise, crème fraiche ice cream, rum glazed bananas, caramel glass

**No Substitutions/No Split Plates Please**

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