



BLISS

PRIX FIXE

TO - GO ONLY / CALL 210.225.2547 / AVAILABLE 4PM - 8PM

\$30 / person

FIRST COURSE

Choice of:

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

Baby wedge salad, candied bacon, tomatoes, celery, Fourme D'Ambert bleu cheese, shallot vinaigrette, onion rings

Roasted beet salad, candy cane beets, watercress, watermelon radish, Marcona almonds, strawberry vinaigrette (vegan)

Chicken, oyster, Andouille sausage gumbo, okra, Holy Trinity, rice

Brown sugar cured soy glazed pork belly, kimchi, bread & butter pickles, scallions, cilantro, spicy mayo, toasted sesame ginger slaw, soy glazed cashews

Braised & charred Spanish octopus, potatoes with Spanish chorizo, coriander dressing, salsa negra, green mole

Charcuterie; Prosciutto di Parma, Dalmatinac, La Grein, whole grain mustard, cornichons, peppers, olives

SECOND COURSE

Choice of:

HALF ROASTED CHICKEN

Roasted garlic mashed potatoes, roasted vegetables

SALMON

Seared Norwegian salmon, curried lentils, quinoa, cauliflower, heirloom tomatoes, French beans, capers, avocado, lemon

BEEF SHORT RIBS

Red wine braised short ribs, roasted garlic mashed potatoes, honey glazed carrots, squash, horseradish crème fraiche

BUCATINI & MEATBALLS

Pork, beef & ricotta meatballs, bucatini pasta, tomato sauce, basil, parmesan

BRAISED PORK SHANK

Grilled & braised red chile Kurabuta pork shank, beans, applewood smoked bacon, grilled broccolini

CHEESEBURGER

Grilled burger, fancy sauce, bread & butter pickles, lettuce, tomato, cheddar cheese, toasted potato bun, French fries

VEGAN PLATTER

Roasted cauliflower steak, broccolini, avocado puree, blanched cherry tomato with togarashi, asparagus, grilled zucchini & squash, sautéed mushroom and white bean puree, roasted red beet salad, spinach quinoa with grapes & strawberry lemon vinaigrette

WILD BOAR (\$15 Supplement)

Taleggio polenta, Honshimeji & oyster mushrooms

BEEF TENDERLOIN (\$20 Supplement)

Pan seared beef tenderloin, roasted garlic mashed potatoes, asparagus, chimichurri, roasted red pepper coulis

THIRD COURSE

Choice of:

Cream cheese brownie with fudge frosting

Butter cake, rum glazed bananas

Flourless dark chocolate cake, chocolate mousse, caramel popcorn, cashews, fleur de sel, caramel sauce

Vegan peanut butter cookies

No substitutions.