



# *San Antonio's Restaurant Week*

*August 10—24, 2019*

## DINNER MENU

APERITIF  
VESPER \$9

### TO BEGIN...

RANGE CHOPPED SALAD  
Cucumber, Avocado, Beefsteak Tomato,  
Cashew and Lemon Dressing

WILD MUSHROOM BISQUE  
Black Pepper Crema and Extra Virgin Olive Oil

SOUTH TEXAS BEEF TARTARE "PARISA"  
Sharp Cheddar, Poblano and Jalapeño Peppers,  
Kewpie Mayo and Classic Saltines

*Rodney Strong "Chalk Hill" Chardonnay*

### FOLLOWED BY...

GRILLED TEXAS BOBWHITE QUAIL  
Crispy Fried Brussels Sprouts

KING ORA SALMON  
Grilled Asparagus and Lemon Aioli

TEXAS WILD BOAR RAGU  
Piquillo Pepper, Red Chile, Baby Arugula and Rigatoni

SIRLOIN COULETTE  
Marble Potato Confit with Bacon Crema  
*(\$12 Supplement)*

*Cloudfall Pinot Noir*

### FOR DESSERT...

LAVENDER CRÈME BRÛLÉE  
Candied Lemon Peel

MISSISSIPPI MUD PIE  
Nutella Torte, Cocoa Nib, Ganache and  
Vanilla Bean Chantilly

*Banfi Rosa Regale*

\$35 PER PERSON + tax

\$20 WINE PAIRINGS

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