



**CULINARIA  
SAN ANTONIO  
RESTAURANT WEEK**

**21 Jan - 2 Feb 2019**

First Course Selections

**Butternut Squash Soup**

Pumpkin Seed Pesto, Crème Fraîche, Fried Sage

**Bruschetta**

Gorgonzola, Mushroom Cream

**Bibb Salad**

Bibb Lettuce, Gorgonzola Crumbles,  
Cherry Tomatoes, Lemon Buttermilk Vinaigrette

Main Course Selections

**Moussaka**

Legendary Greek Classic  
Creamy, Juicy & Delicious

**Barramundi a la Plancha**

Quinoa Risotto, Roasted Winter Vegetables, Parsley Oil

**Pappardelle Bolognese**

Classic Bologna Italy Red Meat Sauce

Desserts

**Virginia's Pistachio Cake**

Pistachios, Caramel, Shaved Chocolate

**Salted Caramel Ice Cream**

Brown Sugar Almond Toffee, Espresso Foam

**\$35 per Guest**

(plus Sales Tax and Server Gratuity)

Featured Wines

*Additional Cost By-the-Glass or Bottle*

Piper Heidsieck, Brut NV, Reims, France \$15 | \$68

Chardonnay, Becker Vineyards 2015 Reserve,  
Fredericksburg/Stonewall, TX \$12 | \$58

Trebbiano di Lugana [DOP] 2016,  
Ca Maiol, Piemont, Italy \$10 | \$48

Merlot, Trefethen Family Estate Vineyards 2015,  
Oak Knoll District, Napa Valley, CA \$12 | \$58

Julius Toscana, Tenuta Ormani, 2015, [DOCG]  
Tuscany, Italy \$15 | \$58

