



CULINARIA™

2025 RESTAURANT WEEKS

AUGUST 9TH - 23RD

\$30 PER PERSON

ONE SELECTION EACH PER COURSE

APPETIZER

Prosciutto & Melon Salad

Prosciutto rosettes, fresh cantaloupe, shaved parmesan, cherry tomatoes, arugula, cider vinaigrette

Chimmichurri Potato Wedges

Crispy fried russet potatoes, chimmichurri, fresh grated parmesan

ENTREE

Crab Rangoon Pizzetta

Scallion cream cheese, lump crab, crispy wontons, Hera IPA sweet chili glaze

Sweet Corn Risotto

Smoked beef shoulder, chili limon corn ribs, pickled onions, cilantro oil

DESSERT

Sea Turtle Pot de Creme

Sea Turtle stout custard, Chantilly cream, Sea Turtle caramel, candied pecans

Dreamsicle Orange Crepe

Sweet crepes, citrus cream cheese, candied blood orange, blood orange coulis

