

Culinaria Restaurant Weeks Summer '25 | August 9-23 | 3 courses- \$55

Course One

Tomato Basil Soup with sweet vermouth, almond fennel chutney

Romaine Hearts, red pepper Caesar dressing, croutons, parmesan tuile

Spinach and Frisee Salad, fiery pecan granola, strawberries, blueberries, aged white cheddar, shaved red onions, poppy seed dressing -add Quail \$8

Halloumi Fries with zesty watermelon gastrique & spicy chile crisp

Course Two

Roasted North Sea Salmon, candied jalapeno and corn fritters, Texas okra and corn sauté, salsa Macha oil, cotija espuma, crispy onions

Steak Frites, 44 Farms Angus Beef Hanger Steak, Biga fries, bearnaise, grilled zucchini

Bell & Evans Grilled Airline Chicken Breast, mashers, asparagus, chicken jus, black pepper butter

***Mustard Crusted Australian Lamb Rack**, *\$7 supplement charge*

cheesy Texas grits, marinated feta, baby carrots, shaved fennel, mushroom veal reduction

Anthony's Vegetarian Crispy Fried Sopes, black bean puree, shishito and bell peppers, Texas mushrooms, charred oranges, roasted tomato salsa, salsa cruda verde, pickled onion

Course Three

Sticky Toffee Pudding with English Custard

Strawberry Tiramisu, lemon curd, lady fingers, limoncello macerated strawberries, candied almonds, strawberry dust

Chocolate Peanut Butter Pie, chocolate shortbread crust, warm peanut caramel, chocolate whipped cream, apricot "jam", chocolate peanut bark

*** Biga Dessert Sampler** *\$4 supplement charge*

sticky toffee pudding, chocolate pots de crème, appleberry crumble