



# CAVALIER

## STARTER

choice of one

### FRENCH ONION SOUP

gruyere, raclette, croutons

### STRAWBERRY MEYER SALAD *df, gf, v*

organic field greens, fresh strawberries, meyer lemon dressing,  
pickled rhubarb, roasted sunflower seeds

## ENTREES

choice of one

### ROASTED SALMON

butternut squash purée, chimichurri, broccolini

### COQ AU VIN

red wine, herbs, bacon lardon

### SPAGHETTI SQUASH CANELLONI *vg*

butternut squash purée, greens, pistachio pesto

## DESSERTS

### TIRAMISU

mascarpone cheese, coffee crèmeux, lady fingers

### SCRATCH MADE SORBET *vg*

## \$55

Andres Farias    Executive Chef

Karla Vargas    Chef de Cuisine

*df – dairy free    gf – gluten free    v – vegetarian    vg – vegan*

Price does not include sales tax and gratuity.

No substitutions or splits please.

A portion of your purchase will be donated to Culinary San Antonio.

Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase the risk of foodborne illness.

Please notify us of any food allergies or sensitivities.



# CAVALIER

## STARTER

CHEF'S DAILY SOUP

## LUNCH

choice of one

FRIED CHICKEN PESTO  
ARUGULA SANDWICH

mozzarella, pesto, arugula,  
vodka sauce, ciabatta

GRILLED CHICKEN CHOPPED SALAD

romaine, baby iceberg, tomatoes,  
corn, cucumbers, bacon, blue cheese, eggs,  
avocado ranch dressing

TRUFFLE CACIO E PEPE

pecorino romano, tellicherry peppercorn, truffle

## DESSERT

SCRATCH MADE ICE CREAM

\$30

Andres Farias      Executive Chef  
Karla Vargas      Chef de Cuisine

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# CAVALIER

## STARTER

### YOGURT PARFAT *gf, v*

house-made granola, vanilla yogurt, seasonal berries, agave

## BRUNCH

choice of one

### CHILAQUILES *gf*

two eggs any style, chorizo, queso fresco,  
salsa roja, pico de gallo, cilantro, tortilla chips

### AVOCADO TOAST *df, v*

avocado, radish, cilantro, king trumpet mushrooms,  
grilled sourdough, black salt

### CROQUE MADAME

gruyere, ham, eggs, bechamel, sourdough, organic greens

## SWEET

### BREAD PUDDING FRENCH TOAST

fresh berries, brioche, whipped cream, crème anglaise, mint

## \$25

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