

SATX  2015

SUPPER

AMERICAN EATERY

Restaurant Week

January 17 - 31, 2026

3-courses \$55

Optional Wine Pairings \$35

First (choose one)

Dino Kale Caesar

preserved meyer lemon, white anchovy breadcrumb

+ Gebbia | Catarrato Blend | "Ambratu" Sicily (4oz pour)

Smoke and Pickles (GF) (V)

smoked and pickled beets, whipped mint goat cheese, blood orange

+ Schramsberg | 'Mirabelle' Brut Rosé | North Coast (4oz pour)

Second (choose one)

Risotto (V)

foraged mushrooms, reggiano, truffle oil

add shrimp \$15 / chicken \$15 / bavette \$16

+ Long Meadow Ranch | Chardonnay | Anderson Valley (4oz pour)

Spanish Octopus

sauce romesco, smashed potatoes, chorizo, fennel salad

+ Bodega Lanzaga | Red Blend | Rioja (4oz pour)

Pork Jowl and Lentils

cardamom-braised pork jowl, beluga lentils, mirepoix, grilled bread

+ Azelia | Nebbiolo | Langhe, Piedmont (4oz pour)

Upgraded selection \$25+

8oz Filet

filet mignon, poached asparagus, sunchoke, maitake mushroom jus

+ Burgess | Cabernet Sauvignon | Napa Valley, CA (4oz pour)

Third (choose one)

Café De Olla Cheesecake

oreo crust, piloncillo caramel, candied orange, espresso chantilly, toffee dust

+ Chateau Rieussec | Sauternes | France (2oz pour)

Chocolate Pavé (GF)

maldon salt, caramel, cocoa crème anglaise

+ Kopke 10 Year | Tawny Port | Portugal (2oz pour)

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AMERICAN EATERY

Restaurant Week Lunch \$30

First (Choose One)

Dino Kale Caesar _____
meyer lemon, white anchovy breadcrumb, reggiano

Hamachi Crudo _____
orange, seaweed caviar, lemongrass, lime, coconut

Second (Choose One)

Club Sandwich _____
turkey, romaine, tomato, avocado, swiss cheese, spicy aioli

Cavatelli _____
sweet potato cream, pecorino, crispy prisciutto

Third (Choose One)

Café De Olla Cheesecake _____
oreo crust, caramel, espresso chantilly, orange, toffee dust

Chocolate Pavé _____
caramel, cocoa crème anglaise, maldon salt



CULINARIA.