

LA CASCADA
TABLE & BAR



CULINARIA *Menu*

THREE-COURSE DINNER \$45

August 9 - 23, 2025 | Daily, 5 - 9 pm



Starter



HILL COUNTRY PEACH & GOAT CHEESE SALAD

Grilled Fredericksburg Peaches, Whipped Jalapeño
Goat Cheese, Baby Arugula & Frisée, Toasted Pecans,
Pickled Red Onions & Honey-Chili Vinaigrette

Entrée (Choice of One)

SMOKED WILD BOAR CHOP

With Ancho-Maple Glaze, Sweet
Potato & Chorizo Tamale, Sautéed
Garlic Mustard Greens, Charred
Tomatillo Jus & Crispy Fried Shallots

BOURBON & HONEY GLAZED CORNISH HEN

With Jalapeño Cornbread Stuffing,
Caramelized Onions & Poblano, Grilled
Asparagus & Pecan Brown Butter

Dessert

SWEET TEA & LEMON ICEBOX CAKE

Earl Grey Tea-Soaked Ladyfingers, Lemon
Mascarpone Cream, Tea-Infused Syrup
& Candied Lemon Peel



Culinaria Cocktail

TITO'S BEE'S KNEES \$12

Tito's Handmade Vodka, Honey Syrup,
Lemon Juice