

RESTAURANT WEEK DINNER MENU

includes starter, entree, and dessert | \$55 per person

FIRST COURSE

choice of

CRISPY KOROBUA PORK BELLY

REBECCA CREEK BOURBON BBQ GLAZE, SMOKED CHEDDAR
HOMESTEAD GRITS, CHARRED SCALLIONS, RADISH

CHAR-GRILLED GULF OYSTERS

PINOT GRIS, PARMESAN, MEYER LEMON, TABASCO CREMA

SECOND COURSE

choice of

BLACKENED TEXAS RED SNAPPER

FRIED GREEN TOMATOES, PIQUILLO PEPPERS, CHARRED CORN,
COTIJA, CILANTRO, SERANNO LIME BUTTER

MESQUITE SMOKED TEXAS AKAUSHI BEEF SHORT RIBS

SMOKED CHEDDAR LOADED MAC, CRISPY FRIED BRUSSELS,
GAUJILLO HONEY DRIZZLES

THIRD COURSE

choice of

COFFEE & DONUTS

ESPRESSO CHOCOLATE POT DE CRÈME, HOUSE DONUTS, CODIGA
TEQUILA DRENCHED BERRIES

WARM CAST IRON CHOCOLATE FONDANT CAKE

HOUSE LUXARDO CHERRY GELATO, SEA SALT DARK CHOCOLATE GANACHE

\$5 FROM EVERY DINNER BENEFITS
CULUNARIA AND THE PROGRAMS IT SUPPORTS

