

RESTAURANT WEEK
DINNER MENU

includes starter, entrée, and dessert | \$55 per person
wine pairing | \$30 per person

STARTER

choice of

ROASTED BUTTERNUT SQUASH BISQUE

CINNAMON CREMA, TOASTED TEXAS PECANS

AMBLER CAESAR

CRISP ROMAINE, SHAVED PARMESAN, CIABATTA CROUTONS,
CREAMY CHIPOTLE CAESAR

MAINS

choice of

GRILLED TEXAS AKAUSHI FLAT IRON STEAK

SMOKED CHEDDAR GRITS, CRISPY FRIED BRUSSELS, HOUSE STEAK SAUCE

BLACKENED SUSTAINABLE SALMON

SAFFRON CITRUS RISOTTO, GARLIC BRAISED BROCCOLINI

SWEET BITE

SHOKABELLA CHOCOLATE PEPPERMINT CHEESECAKE

PEPPERMINT CRUNCH, SHORTBREAD WAFER, VANILLA
BEAN CREAM

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

