

DINNER



SAN ANTONIO RESTAURANT WEEK *for the River Walk*

Monday, May 12th - Sunday, May 18th, 2025

Aperitif

HERRADURA SILVER MEXICAN MARTINI \$14

Lime Juice | Olive Juice | Orange Juice | Cointreau

First Course

Choice of For the Table

BAKED WILD MUSHROOM FONDUE

Smoked Gouda | Crispy Onions | House Batard

DUE POMODORI BRUSCHETTA & FRESH BASIL

"CACIO E PEPE" DEVILED EGGS

White Truffle Oil | Kewpie | Parmigiano-Reggiano

La Crema Chardonnay

Add On for the Table

HAND-PULLED MOZZARELLA

~ \$14 Supplement ~

Entrée

Choice of

TUSCAN FRIED CHICKEN

Quattro Pomodoro | Charred Broccolini | Fried Basil | Roasted Garlic Spinach Spaghetti

BOLOGNESE CAMPANELLE CLASSICO

HERB-CRUSTED ORA KING SALMON

Blistered Green Beans | Radicchio | Lemon | Piquillo-Red Bell Pepper Coulis

CAST IRON BEEF FILET MIGNON

~ \$20 Supplement ~

San Simeon Cabernet Sauvignon

Dessert

Choice of

NUTELLA MISSISSIPPI MUD PIE

Nutella Torte | Cocoa Nibs | Chocolate Ganache | Vanilla Chantilly

RICOTTA CAKE WITH ORANGE & ALMOND

Lunetta Prosecco

Thank You For Dining With Us!

\$55 PER PERSON + 20% GRATUITY + TAX

++ \$24.95 Optional Wine Pairings