



Boerne Restaurant Week

Locally Sourced × Crafted with Love

Tier 1 Menu

\$35*

first course

Beer Sampler Pairing

or

Potato Pancakes

second course

Schnitzel Sampler

Juicy loin-cut pork, breaded Vienna style and oven fried, with homemade braised red cabbage and mashed potatoes

Three Sauce Sampler:

Jaeger Sauce

homemade rich demi-glace reduced mushroom sauce

Rahm Sauce

creamy white wine sauce

Chef Choice

surprise selection of the day

third course

Medovnik

honey cake

*portion of proceeds donated to Culinaría

