Restaurant Week Dinner Menu

First Course
FRIED QUAIL
Quail Quarters with Panko Breading, served over Hummus & Balsamic Glaze

Or

GAMBAS AL AJILLO
Wood Fired Shrimp in a Garlic, White Wine and Lemon sauce

Second Course
SCALLOP FIDEUA
Seared Scallops served over Saffron Israeli Cous Cous, Spanish Chorizo, Manchego, and Peas

Or

PORK CHOPS
Bone-In Pork Chops with Roasted Artichokes, Potatoes, and Zucchini, with a Lemon Caper sauce.

Third Course
WHITE CHOCOLATE BREAD PUDDING
Served with Homemade Vanilla Ice Cream, and Strawberry Cardamom Sauce

$45: TO-GO, PATIO DINING BY RESERVATION ONLY!

CULINARIA HOSPITALITY FUND: Support the hospitality Industry through the Culinaria fund by making a Donation today. Venmo: @Culinaria
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