



CULINARIA SAN ANTONIO RESTAURANT WEEKS

THREE COURSES | \$35 PER PERSON

Please choose one option for each course.

FIRST COURSE

ROASTED WINTER VEGETABLE SALAD

Roasted winter vegetables, goat cheese, pepitas, vinaigrette

BUFFALO FRIED CAULIFLOWER

Fried cauliflower florets with blue cheese dressing

GROWNUP GRILLED CHEESE AND TOMATO SOUP

Roasted red pepper and tomato bisque with smoked gouda
grilled cheese

SECOND COURSE

MAX'S CLASSIC FRIED CHICKEN (AGF)

Mashed potatoes, turnip greens, Texas toast, chipotle honey

REDFISH ON THE HALF SHELL

Blackened Texas redfish, dirty rice, citrus remoulade

CAST IRON HUNTER'S PIE

Beef bourguignon, mashed potatoes, mirepoix salad

THIRD COURSE

CHOCOLATE TORTE

Chocolate ganache, sea salt, prickly pear gelée, whipped cream

PEACH AND WHITE CHOCOLATE BREAD PUDDING

Texas peaches, burnt sugar caramel drizzle, caramel gelato

WINTER BERRY CRUMBLE

Fresh winter berries, holiday spiced crumble, vanilla gelato

PAIRED WINE FLIGHT \$15

Three paired wines, one per course, expertly selected by our
sommelier to complement your meal.

*Only available for dine in.