

CRUDO ITALIAN
Restaurant Week 2018

Three Courses \$49 Per Person

Appetizer

Arugula and Texas Baby Heirloom Tomato Caprese Salad

Aged Balsamic Glaze.

Veal and Wild Boar Agnolotti

With Wild Mushrooms.

Prosciutto Wrapped Shrimp

With Parmesan Polenta Grits.

Entrées

Lobster lasagna

Blackened Shrimp, San Manzano Tomato Ragu, Arugula Pesto.

Petit Filet Mignon

Jumbo Asparagus, Garlic Mash and Chianti Glaze.

Veal Saltinbocca

With Prosciutto di Parma, Spinach, Goat Cheese, Served with Homemade Fettuccini.

Seared Scottish Salmon Picatta

Sautéed Spinach, Parmesan Mashers, Capers Chardonnay.

Desserts

Chocolate Profiteroles with vanilla ice cream

And Amaretto Anglaise.

Blood Orange Prosecco Sorbet.

CRUDO ITALIAN
Restaurant Week 2018

Three Courses \$20 Per Person

Appetizers

Baby Heirloom Tomato Caprese Crostinis

With Aged Balsamic Glaze.

Wild Boar Sausage

With Wild Mushroom Polenta.

Prosciutto Wrapped Shrimp

With Texas Watermelon, Cucumber, Onion and Feta Salad.

Entrées

Pepper Crusted Flat Iron Steak

Sautéed Spinach, Garlic Mash and Wild Mushroom Cognac Sauce.

Chicken Saltimbocca

With Homemade Fettuccini Primavera.

Grilled Scottish Salmon Salad

Spinach, Strawberries, Goat cheese, Pistachios, Pomegranate Vinaigrette.

Dessert

Chocolate Profiteroles with Vanilla Ice Cream

Amaretto Anglaise.