

2015 PMI Conference
Dine Around San Antonio
Tuesday, October 27

Menus

Zinc Bistro & Wine Bar



Starters

Guacamole

Freshly prepared with diced avocado, roasted tomato, serrano pepper, cilantro and fresh lime

Zinc Salad

With mixed greens, pear, goat cheese, tobacco onions, pecans, grape tomatoes and orange sherry vinaigrette

Choice of Entrée

Steak & Frites

New York strip steak pepper seared, home fries and cognac sauce

Gulf Blue Crab Cakes

With tarragon butter sauce, micro greens, pear and avocado

Pasta Portofino

With chicken, basil pesto, tomatoes, mushrooms and linguini

Portobello Patty Melt

With sautéed lemon spinach, asparagus, texas sweet onions, and swiss cheese served with sweet potato fries

Dessert

Crème Brulee

With fresh berries

Boudro's Texas Bistro



Starters

Guacamole

Freshly prepared with diced avocado, roasted tomato, serrano pepper, cilantro and fresh lime

Southwest Caesar Salad

With romaine lettuce, chipotle Caesar dressing, red bell peppers and shaved parmesan

Choice of Entrée

Herb Crusted Fish Fillet

Chipotle red pepper beurre blanc, Israeli couscous and west coast mushrooms

Filet of Black Angus Beef Tenderloin with House Smoked Shrimp and Gulf Crab

Enchilada

With guajillo shrimp sauce, cheddar spicy tomato pancake, pico de gallo and corn pudding

Black Bean Griddle Cake

Five pepper piperade with guac, chargrilled romas and chickpea ragout, Yukon gold potatoes and crisp green beans, tomato concasse

Dessert

Toasted Nut Brittle Ice Cream

In a pool of hot fudge

Acenar



Starters

Chips and Salsa

House made tortilla chips and fresh salsa

Citrus Salad

Spinach, orange, grapefruit, queso Manchego, candied pecans with a piloncillo citrus vinaigrette

Choice of Entree

Pork Tenderloin

Grilled adobo pork loin with mole Guerrero and mole verde served with sweet potato and spinach tamale

Grilled Chicken & Shrimp

Achiote grilled chicken breast with roasted corn huitlacoche relish, oven-roasted buttered potatoes. Topped with chipotle spiked grilled gulf shrimp

Vegetarian Enchiladas

Corn tortillas stuffed with yellow squash, zucchini, & carrots, topped with roasted tomato sauce, served with white rice, black beans and cabbage slaw

Dessert

Pastel de Tres Leches

Moist vanilla cake soaked in 3 kinds of sweet milk and served with cajeta and melon pico