

HOUSTON RESTAURANT WEEKS

2024

🌀 Dinner Menu 🌀

\$55 per person

APPETIZERS

Little Gem Lettuce Salad

pistachios, feta cheese, and strawberry-rose vinaigrette

Roasted Beets Hummus

chickpeas, tahini, mint, pepitas, evoo, grilled flatbread

Fried Wild Mushrooms

spring onion, romesco sauce

Chilled Blackened Shrimp

green garlic, bagna cauda and lemon garlic

Lobster Soup

chive, creme fraiche

FIRST COURSE

Smoked Rack of Lamb

celeriac purée, marsala mint sauce

12 oz Ribeye (PRIME) \$20

whipped potato, herb butter, bearnaise sauce

Add crab meat \$10

Lemon Pepper Redfish

corn and edamame, succotash, seafood fumet

Add crab meat \$15

Half Roasted Rosemary Chicken

roasted baby potato, honey thyme au-jus

Deconstructed Pastitsio

penne pasta, short rib ragu, black truffle oil, bechamel, mozzarella cheese

Add shrimp \$10

Potato Gnocchi

homemade marinara sauce, fresh basil, black truffle oil

Add chicken or beef \$10

DESSERT

Carajillo Tres Leches

sponge cake, italian meringue, cinnamon, fresh berries, 51 liquor

Chef Specials Sorbet

fresh berries

White Chocolate Bread Pudding

served with fresh berries & vanilla ice cream