

# HOUSTON RESTAURANT WEEKS 2024

## 🌀 *Lunch Menu* 🌀 \$25 per person

### APPETIZERS

#### Chopped Kale & Endive Salad

goat cheese, pickled red onion, candied walnuts,  
champagne dressing

#### Watermelon & Avocado Gazpacho

*Add crab meat or shrimp \$8*

#### Buffalo Shrimp

arugula, carrots, blue cheese

### FIRST COURSE

#### Beef Tenderloin Tips Fried Rice

egg, peas, carrots, bean sprout, red pepper

#### Criollo Roasted Rosemary Airline Chicken

roasted garlic mashed potato, honey guajillo au-jus

#### Fish Chermoula

grilled salmon, pesto cauliflower rice, micro greens salad, chermoula

*Add 3 shrimp \$12*

#### Chopped Butter Lettuce & Grilled Herb Chicken

strawberries, feta cheese, candied Texas pecans, sweet  
ginger dressing

#### 3 Cheese Raviolis & Short Rib Ragù

parmesan cheese, fresh basil

#### Potato Gnocchi (VG)

homemade marinara sauce, fresh basil, black truffle oil

*Add 3 shrimp \$10*

### DESSERT

#### Warm Red Velvet Bread Pudding

mascarpone cheese, powder sugar

#### Rompoppe Tres leches

sponge cake, homemade rompoppe, Italian  
meringue, cinnamon

#### White Chocolate Bread Pudding

served with fresh berries & vanilla ice cream