



## HOUSTON RESTAURANT WEEK'S MENU

\$55 PER PERSON

### FIRST COURSE: PLEASE CHOOSE ONE OF THE FOLLOWING

#### SMOKED SHRIMP AND FLOUNDER CAMPECHANA

*In a spicy red sauce with home made tortilla chips*

#### CHILLED POTATO-LEEK VICHYSOISE

*With toasted pumpkin seeds home made Creme fraiche*

#### HEIRLOOM TOMATO MOZZARELLA CAPRESE

*With fresh basil leaves and balsamic glaze*

### SECOND COURSE: PLEASE CHOOSE ONE OF THE FOLLOWING

#### TERIYAKI MARINATED FILET OF ALASKAN WILD SALMON

*Served on a bed of roasted vegetable ratatouille topped with charred pineapple salsa*

#### 8 OZ NEW YORK STRIP

*Served with roasted marble potato and cognac pepper sauce*

#### PECAN WOOD SMOKED CENTER CUT PORK CHOP

*Finished on the grill to perfection topped with creole mustard sauce served with haricot verts and bacon mac and cheese*

#### SUNDRIED TOMATO FETTUCCINI PRIMAVERA

*In a Roasted garlic basil chardonnay cream sauce*

### THIRD COURSE: PLEASE CHOOSE ONE OF THE FOLLOWING

#### CHEF DESSERT TRIO

#### PASSION FRUIT CHEESECAKE

#### PEANUT BUTTER AND CHOCOLATE MOUSE