



HOUSTON RESTAURANT WEEK 2023

\$55 PER PERSON

FIRST COURSE:

ROASTED SWEET CORN CHOWDER

served with blue corn tortilla chips & homemade creme raiche

NEW ZEALAND LAMB CHOPS

pan seared, dressed in a chimichurri sauce

PAN SEARED MARYLAND CRAB CAKE

served with roasted cherry tomato beurre blanc

ORGANIC BABY SPINACH SALAD

served with fresh strawberries, caramelized onions, gorgonzola crumbles, dressed in a 15 year-old balsamic vinaigrette

SECOND COURSE:

FETTUCCINI DI MARE

dressed in a basil champagne sauce

HERB CRUSTED ALASKAN HALIBUT

served with roasted cauliflower, topped with fresh avocado, dressed in a lemon caper cream sauce

CENTER CUT PORK CHOP

served with andouille sausage, mac & cheese, dressed in a creole mustard

SURF & TURF

6oz filet mignon lobster tail, served with black garlic mashed potatoes & asparagus

THIRD COURSE:

RED VELVET CAKE

MANGO & RASPBERRY SORBET

TRES LECHES CAKE

SEASONAL BERRIES

dressed in a cognac creme anglaise