



Houston Restaurant Week Dinner Menu

\$55 PER PERSON

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First Course

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BIBB LETTUCE

texas peaches, jicama, dill tarragon vinaigrette

GAZPACHO

fig, brioche, chive oil

SHRIMP TOAST

sourdough, scallion, japanese hot mustard

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Second Course

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SPINACH LINGUINE

cherry tomatoes, basil pesto, pecorino pepato

SCOTTISH SALMON

texas caviar, avocado, sauce vierge

GRILLED PORK LOIN

piperade, fingerling potato, pecorino pepato

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Third Course

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STRAWBERRY SHORTCAKE

vanilla cake, mascarpone chantilly, milk ice cream

COFFEE MOUSSE CAKE

hazelnut caramel, chocolate glaze

salted caramel ice cream

