



Houston Restaurant Week Dinner Menu

\$55 PER PERSON

First Course

Shrimp Tartine
tomato jam, saffron aioli, pickled fennel

Chilled Corn Soup
poblano, lime creme fraiche, chilli oil

Arugula Salad
watermelon, ricotta salata, banyuls vinaigrette

Second Course

Ricotta Gnocchi
basil, summer squash, parmesan

Branzino
succotash, romesco, radish

Pork Loin
pomme puree, swish chard, bacon vinaigrette

Dessert

Blueberry Cake
creme fraiche, lemon curd

Chocolate Mousse
miso caramel, flourless biscuit

Ice Creams & Sorbets
rotating assortment