

# \$55 HOUSTON RESTAURANT WEEKS MENU

## FIRST COURSE

(Choose One)

### Roasted Red Pepper and Garlic Focaccia

*Whipped rosemary butter and spicy honey*

### Burrata

*Herb oil drizzle, fleur de sel, pancetta, crostini, pickled strawberries*

### Rainbow Beet Salad

*Albariño vinaigrette, ginger, and Easter egg radish, endive*

## SECOND COURSE

(Choose One)

### Ratatouille

*Marinated tomato, zucchini and eggplant, pomodoro sauce, Parmigiano Reggiano*

### Fried Squash Blossoms

*Chive Boursin, remoulade dipping sauce*

### Garlic Ginger Pork Bites

*Salted melon purée, herbs de Provence*

## THIRD COURSE

(Choose One)

### Tom Kha Gai Crispy Skin Chicken

*Lemongrass rice, sumac-chile crisp*

### Citrus-Brined Seared Beef

*Whipped purple yam, rainbow carrots, heirloom tomatoes, Espagnole sauce*

### Basted Scallops

*Nori-chili butter, whipped turnip, fried chickpeas, rainbow carrots*

## FOURTH COURSE

(Choose One)

### Carrot Cake Tarte

*Parsley gel, beet gummies, spiced whipped cream, walnut shortbread crust*

### Brûléed Strawberry Romanoff

*Orange-liqueur infused crème fraîche, brûléed strawberries*

### Last Word Cheesecake

*Chartreuse cheesecake, lime crust, herbal simple syrup, maraschino cherries, fresh mint, lime zest*



Proceeds benefit The Houston Food Bank and  
The Cleverley Stone Foundation.