

DINNER MENU – HRW 2011

FIRST COURSE (choice of)

Marinated Squid Salad with Puree of Chick Peas & Parsley Salad w/ Olives

Shaved Prosciutto w/ Grove Almonds, Cippolinis & Summer Fruit

Skewered TX Quail w/ Bacon , Fresno Chile & Queso Fresco

Arugula w/ Cantaloupe & Blueberry Vinaigrette

Caesar Salad w/ Parmesan & Croutons

House Salad w/ Vinaigrette

SECOND COURSE (choice of)

Pappardelle w/ Braised Beef Ragu & Parmesan

Grilled Skirt Steak w/ Chilaquiles & Chipotle Salsa

TX Red Fish - Pan Roasted w/ Pork & Stewed Tomato 'Chili'

Rotisserie Chicken

w/ Mediterranean Salsa Verde , Rotisserie Potatoes & Watercress Salad

Slow Roasted 'Chile Basted' Pork Ribs w/ Roasted Hominy, Cactus Salad & Refried Black Beans

THIRD COURSE (choice of)

Sorbet w/ fresh berries

Frozen Caramel Cappuccino w/ Cocoa Nibs & Almond Biscotti

Bittersweet Chocolate Torte w/ Fresh Berries & Pistachio Cream



HOUSTON RESTAURANT WEEKS
BENEFITING: THE HOUSTON FOOD BANK
\$35 | 3 COURSE MENU [EXCLUDING BEVERAGES, TAX + GRATUITY]

NO SUBSTITUTIONS | 20% GRATUITY FOR PARTIES OF 6 OR +
PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES