



HOUSTON RESTAURANT WEEK

Wine Pairing Option (Choice of Two) +\$25

APPETIZERS

(Choice of)

WHIPPED RICOTTA

Grilled Peaches | Cherries | Marcona Almonds | Basil Oil | Desert Creek Honey | Sourdough Crisp
Riesling | Dr. Loosen | Blue Slate | Kabinett | Mosel | Germany

CRUDO DI HAMACHI

Citrus Ponzu | Pickled Daikon | Yuzu Gel | Micro Shiso
Michel Bregeon | Muscadet Sèvre et Maine Sur Lie | France

SUMMER GARDEN SALAD

Baby Greens | Lemon Carrot Ribbons | Compressed Melon | Pickled Blueberries
Goat Cheese Mousse | Champagne Vinaigrette
Rosé | Château Vannières | Bandol | France

ENTREES

(Choice of)

PAN SEARED SEA BASS À LA PROVENÇALE

Artichoke Confit | Heirloom Tomato Coulis | Polenta | Olive Tapenade | Basil
Chardonnay | Francois Carillon | France

OAK WOOD GRILLED PRIME NEW YORK STRIP

Garlic Confit Mashed Potatoes | Smoked Cipollini Onions | Baby Corn | Guajillo Anticuchera | Salsa Verde
Cabernet Sauvignon | Spring Valley | Frederick | Walla Walla Valley | Washington

ENGLISH PEA RISOTTO

Mascarpone Espuma | Pickled Sweet Peppers | Preserved Lemons | Fava Bean Pistou
Nerello Mascalese | Tornatore | Etna Rosso | Italy

DESSERTS

(Choice of)

MAÍZ

Sweet Corn Flan | Masa Sable | Caramel | Blackberries

FLOATING ISLAND

Poached Meringue | Vanilla Crème Anglaise | Candied Almonds

SORBET OR ICE CREAM

Seasonal Selections

\$55 PER PERSON

(excluding tax, gratuity and beverages)



Restaurant will donate \$7 to the Houston Food Bank from each
\$55 Houston Restaurant Week meal sold during August 1 to September 1, 2025