



**\$45 PER PERSON**

**FIRST COURSE**

**BISOU SALAD**

- ROTISSERIE CHICKEN, ORGANIC GREENS, GREEN APPLES, CANDIED ALMONDS, GORGONZOLA DOLCE, LEMON VINAIGRETTE •

**JUMBO LUMP CRAB BEIGNETS**

- CHIPOTLE AIOLI •

**WAGYU BEEF CARPACCIO**

- MUSHROOM SALAD, SHAVED PARMESAN, ARUGULA, TRUFFLE SALT •

**GULF FLOUNDER CEVICHE**

- MANGO, COCONUT, CILANTRO, LIME, RED JALAPENO •

**SECOND COURSE**

**7 OZ RED GULF SNAPPER**

- TARRAGON AND LEMON RISOTTO, ROASTED TOMATO VINAIGRETTE •

**8 OZ BONELESS BEEF SHORT RIB**

- CHEDDAR GRITS, BROCCOLINI, GRILLED PEACHES, ZINFANDEL REDUCTION •

**10 OZ CRAB MEAT CRUSTED NY STRIP**

- SEASONAL SAUTÉED VEGETABLES, CHOICE OF BUTTERY MASH OR FRIES •

**ROASTED ORGANIC HALF CHICKEN**

- SMOKED MUSHROOMS, PEARL ONIONS, ROASTED MARBLE POTATOES, BACON LARDONS, FRESH THYME GARLIC JUS •

**RACK OF LAMB • ADDITIONAL \$18**

- POMEGRANATE AND HEIRLOOM TOMATO SALAD, SPRING PEA AND MINT HUMMUS, POMEGRANATE MOLASSES •

**THIRD COURSE**

**VANILLA BEAN CREME BRULEE**

- SPECULOOS COOKIE, FRESH BERRIES •

**HOT CHOCOLATE PROFITEROLES**

- VANILLA GELATO •

**CARAMELIZED BANANA BREAD PUDDING**

- PEANUT BUTTER CREME ANGLAISE, PEANUT TUILE •

**HOUSTON RESTAURANT WEEKS WINE SPECIALS**

**J.P. BOISON 'LE PETIT CABOCHE'**

- VIN DE PAYS DE VAUCLUSE 2018 SAUVIGNON BLANC • 32 •

**DOMAINE TOURBILLON 'CUVEE DU GRAND PERE'**

- COTES DU RHONE 2017 GRENACHE/SYRAH/MOURVEDRE • 32 •

**DUE TO THE EFFECTS OF COVID-19 ON THE RESTAURANT INDUSTRY, THIS YEAR THE DONATION WILL BE \$1 PER MEAL FROM RESTAURANTS PARTICIPATING IN HOUSTON RESTAURANT WEEKS 2020.**