

\$55 Houston Restaurant Week Dinner Menu

Antipasti

Beef Tenderloin Carpaccio with Arugula and Shaved Parmesan Red Beet and Orange Salad with Seared Goat Cheese Traditional Caesar Salad Fresh Maine Lobster Bisque

Secondi

Spaghetti with Veal Meatballs, Tomato Sauce, and Basil Pesto Filet Mignon, Truffled Mashed Potatoes, Grilled Broccolini and Green Peppercorn Sauce

Fire Grilled Herbed Chicken Breast and Market Vegetables with a Red Wine Reduction

Pan Seared Wild Salmon with Scampi Risotto and Fine Herbs in Pomodoro Sauce

> Butternut Squash Ravioli with Zucchini, Cherry Tomato, Sage, and Brown Butter

Dolce

Cheesecake with Strawberry Drizzle House Made Tiramisu with Chocolate Truffle Sorbet or Gelato with Seasonal Berries

