



The Tasting Room
WINE CAFE

HOUSTON RESTAURANT WEEKS 2020 DINNER MENU

\$35 PER GUEST

• FIRST COURSE •

STRAWBERRY & BASIL BRUSCHETTA V

Mascarpone cheese, mint, pomegranate reduction

HEIRLOOM TOMATO BRUSCHETTA V

Burrata, sea salt, basil pesto, aged balsamic

TRUFFLE GNOCCHI V

Roasted mushrooms, chives, truffle oil, porcini jus

HOUSTON DAIRY MAIDS CHEESE V

Daily selection, honey, grilled ciabatta

• SECOND COURSE •

GRILLED AVOCADO WITH LEMON QUINOA V, GF

Heirloom tomatoes, cranberries, granny smith apples,
honey mustard

ROASTED CHICKEN AMALFITANO GF

Half chicken marinated in Italian herbs, potato wedges,
Brussels sprouts, lemon butter

SHRIMP & "GRITS" GF

Five shrimp, pancetta, coarse-ground polenta, smoked
tomato soffritto (vegetarian version available)

TENDERLOIN BEEF TIPS - 5OZ GF

Chive-whipped potatoes, grilled asparagus,
cabernet sauce

• THIRD COURSE •

LEMON OLIVE OIL CAKE

Mascarpone frosting, berry compote

DARK CHOCOLATE TORTE GF

Whipped cream, sea salt, aged balsamic

CINNAMON DOUGHNUTS

Espresso crème anglaise