



*market on houston*

## Restaurant Week 2017

### Dinner

#### Starter

Crab hush puppies & Lobster buttered chicken wings served with pomegranate mint jelly

#### Entrée

Braised lamb shank with cab glaze over Italian basil cannellini, wild mushroom sauté

Or

Grilled whole Bronzini with Meyer lemon jus, artichoke, marble potato, twice fried brussel sprout & fresh oregano

Or

The 'Butchers Butter' steak seasoned with Aleppo and coffee grounds, cavatappi pasta in pepper sauce topped with Moody blue cheese

#### Finale

Trifecta Panna Cotta

Prickly pear with Patron Tequila shoots

Mango with Dark Meyer Rum shoots

White peach with Crown Royal Vanilla Shot



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