



SPINDLETOP

HOUSTON RESTAURANT WEEKS 2019 \$45 DINNER MENU

FIRST COURSE

SUMMER BERRIES BURRATA SALAD

(GF) (V)

burrata cheese, blueberries, blackberries, raspberries, and toasted almonds with lemon basil vinaigrette dressing

SUMMER MELON GAZPACHO

(GF) (V)

chilled Spanish style tomato melon soup garnished with onions, garlic, olive oil, cucumber relish, and feta cream drizzle

CAESAR SALAD

crisp romaine, parmesan cheese, and croutons with ancho Caesar dressing

SECOND COURSE

RED WINE BRAISED SHORT RIBS

7 ounce short rib in red wine demi-glace with truffle mashed potatoes and spring vegetables

TEXAS GULF TROUT

(GF)

7 ounce corn mill dusted trout in lemon dill beurre blanc served with saffron rice pilaf and spring vegetables

POLENTA RAVIOLI PASTA

(V)

roasted wild mushrooms ravioli with heirloom cherry tomatoes, asparagus tips, mexican squash, and baby sweet peppers tossed in a parmesan roasted red pepper sauce

THIRD COURSE

SEASONAL FRUIT TART

graham cracker tart filled with orange cream and seasonal fruit

TEXAS PEACH BREAD PUDDING

with cream custard and chocolate caramel coulis

STRAWBERRY SHORT CAKE

sponge cake topped with dairy free whip cream and strawberries



Spindletop will donate \$7 to the Houston Food Bank from each \$45 Houston Restaurant Weeks dinner sold. The Houston Food Bank will generate 21 meals from this donation. Thank you for dining with us!

Tax & gratuity are not included