

# Elegant Cafe

Wortham Theater Center – Founders Salon  
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## 2019 FALL BALLET “LOCALLY GROWN. WORLD RENOWNED”

### APPETIZER

JUMBO SHRIMP COCKTAIL WITH SPICY COCKTAIL SAUCE

-OR-

BRAISED PORK BELLY ON CREAMY POLENTA, WHISKEY DEMI-GLACE

-OR-

ROASTED GOLDEN BEET CARPACCIO TOPPED WITH ARUGULA, PISTACHIO AND CRUMBLED GOAT CHEESE, CITRUS BALSAMIC DRESSING

### ENTRÉE

MESQUITE SMOKED ANCHO SIRLOIN OF BEEF, FLATTENED, SWEET CORN AND BLACK EYE PEA FLAN AND SQUASH RIBBONS, SHERRY MUSHROOM REDUCTION

-OR-

TEXAS QUAIL STUFFED WITH BACON, FETA AND SPINACH WITH GARLIC MASHED POTATO, FRENCH BEAN AND BABY CARROT BUNDLE

-OR-

PORTOBELLO WELLINGTON WITH ASPARAGUS, FENNEL AND LENTILS, SHALLOT JUS

-OR-

TENDERLOIN OF ANGUS BEEF, SWEET CORN AND BLACK EYE PEA FLAN AND SQUASH RIBBONS, SHERRY MUSHROOM REDUCTION

### DESSERT

PECAN PRALINE BREAD PUDDING, BOURBON ANGLAISE

-OR-

DARK CHOCOLATE AND DR. PEPPER STACK CAKE, CHANTILLY CREAM

-OR-

SEASONAL FRESH FRUIT

\*PRIX FIXE 3 COURSE \$60.00

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CHARCUTERIE - ARTISANAL CHEESES WITH SMOKED SALMON AND SLICED MEATS  
\$20.00

**\*\*GRATUITY NOT INCLUDED\*\***