

Elegant Cafe

Wortham Theater Center – Founders Salon
Reservations: ph: 713.533.9318 | fx: 713.533.9317
Email: cafe@eleganteventsbymichael.com

2019 SPRING BALLET “COPPELIA”

APPETIZER

CAMEMBERT CRIPS WITH GINGER AND PEAR COMPOTE, BALSAMIC DRIZZLE

-OR-

LOBSTER AND FENNEL IN SAFFRON SCENTED BROTH, CRISPY LEEKS

-OR-

SALAD OF MIXED FIELD GREENS, HAZELNUT CRUSTED GOAT CHEESE, HERB VINAIGRETTE

ENTRÉE

CHIPOTLE AND ORANGE GLAZED PORK TENDERLOIN, POTATO GRATIN, SAUTÉED RAPINI, SUN BURST AND CIPPOLINI ONIONS, COINTREAU INFUSED BROTH

-OR-

HOT SMOKED GINGER AND VANILLA CURED FILET OF SALMON, HERB QUINOA, ROASTED SWEET POTATO, SWEET CORN, BELL PEPPERS AND SUGAR PEAS, ROSEMARY JUS

-OR-

HERB PANKO CRUSTED CAULIFLOWER STEAK WITH BEANS AND TOMATOES

-OR-

TENDERLOIN OF ANGUS BEEF, POTATO GRATIN, SAUTÉED RAPINI, SUN BURST AND CIPPOLINI ONIONS, COINTREAU INFUSED BROTH

DESSERT

CHOCOLATE MOCHA STACK CAKE ENROBED IN DARK CHOCOLATE, SAUCE ANGLAISE AND CHOCOLATE SHAVINGS

-OR-

FRESH FRUIT AND MACADAMIA NUT TART WITH CHAMBORD SABAYON

-OR-

SEASONAL FRESH FRUIT

*PRIX FIXE 3 COURSE \$60.00

*PRIX FIXE 3 COURSE W/VEGETARIAN \$50.00

CHARCUTERIE - ARTISANAL CHEESES WITH SMOKED SALMON AND SLICED MEATS

\$20.00

GRATUITY NOT INCLUDED