

# Elegant Cafe

Wortham Theater Center – Founders Salon  
Reservations: ph: 713.533.9318 | fx: 713.533.9317  
Email: [cafe@eleganteventsbymichael.com](mailto:cafe@eleganteventsbymichael.com)

## 2019 SPRING BALLET “MARIE”

### APPETIZER

STEAMED SQUASH BLOSSOM WITH BRAISED BEEF, POBLANO CREAM SAUCE

-OR-

CARROT AND FENNEL VICHYSOISE, PERNOD MOUSSE

-OR-

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

### ENTRÉE

VODKA AND MINT CURED RUBY RED RAINBOW TROUT, MEYER LEMON SCENTED COUSCOUS, PAN SEARED  
HARICOT VERT AND ROMANESCO CAULIFLOWER FLORETS, ROASTED GARLIC AND THYME AIOLI

-OR-

DUCK À L'ORANGE WITH ROASTED HERB DE PROVENCE NEW POTATO, CARAMELIZED PEARL ONION, SAUTÉED  
BRUSSELS SPROUTS WITH PANCETTA

A-OR-

STUFFED EGGPLANT WITH PLANT PROTEIN, BLACK RICE, ASPARAGUS, ARTICHOKE AND CHERRY TOMATO,  
YELLOW PEPPER SAUCE

-OR-

TENDERLOIN OF ANGUS BEEF WITH ROASTED HERB DE PROVENCE NEW POTATO, CARAMELIZED PEARL ONION,  
SAUTÉED BRUSSELS SPROUTS WITH PANCETTA

### DESSERT

BLUEBERRY AND LAVENDER CHEESECAKE WITH ALMOND SHORTBREAD CRUST, CREAM CHANTILLY

-OR-

CHILLED CHOCOLATE AND COGNAC SOUFFLE, SALTED BUTTERSCOTCH SAUCE

-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\*\*