

# Elegant Cafe

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

## WINTER OPERA 2022 HOUSTON GRAND OPERA

### ***"DIALOGUES OF THE CARMELITES & THE MAGIC FLUTE PERFORMANCES"***

**WE LOOK FORWARD TO SEEING YOU BACK IN THE WORTHAM FOUNDERS SALON IN THE NEW YEAR. UNFORTUNATELY, COVID PROTOCOLS ARE STILL IN PLACE DUE TO THE NEW VARIANT:**

- 1. WE WILL BE WORKING CLOSELY WITH HOUSTON GRAND OPERA ON RESERVATION PRIORITIES AND UNFORTUNATELY WILL HAVE A WAITLIST FOR MAJORITY OF PATRONS WANTING TO DINE WITH US.**
- 2. SEATING CAPACITY WILL BE LIMITED TO 50% AND TABLES WILL BE SPACED OUT 6 FEET APART.**
- 3. ALL RESERVATIONS AND MENU SELECTIONS MUST BE MADE AT LEAST 48 HOURS IN ADVANCE, NO LAST MINUTE ADD ONS.**
- 4. PAYMENT/CREDIT CARD INFORMATION WILL BE TAKEN DURING TIME OF RESERVATION TO MINIMIZE CONTACT AT THE VENUE (CHARGES WILL BE PROCESSED AFTER YOUR ATTENDANCE).**
- 5. ALL SERVERS WILL BE MASKED.**

**THANK YOU FOR YOUR COOPERATION AND UNDERSTANDING AND TOGETHER WE CAN GET THROUGH THIS.**

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## 2022 WINTER OPERA “THE MAGIC FLUTE”

### APPETIZER

Seafood ravioli, red curry and lobster beurre blanc

-or-

Phyllo triangle filled with shredded braised pork belly and greens, raspberry gastrique

-or-

Fresh spinach salad with strawberries, blue cheese and bacon vinaigrette

### ENTRÉE

Bittersweet chocolate and chipotle pepper braised beef short rib, pimento cheese risotto, Swiss chard, parsley root and pearl onions

-or-

Oven roasted quail stuffed with wild rice, dried fruits and nuts served with pimento cheese risotto, Swiss chard, parsley root and pearl onions

-or-

Sundried tomato crusted tenderloin of Angus beef (6 oz) served with pimento cheese risotto, Swiss chard, parsley root and pearl onions

-or-

Cabbage “Cigars” rolled with plant protein, red quinoa, asparagus, fava bean and artichoke, herb reduction

### DESSERT

Black Forest trifle – chocolate brownie layered with whipped cream and cherries

-or-

Apple strudel with apple brandy anglaise

-or-

Seasonal Fresh Fruit

**\*PRIX FIXE 3 COURSE**

**\$69.00**

### A LA CARTE CHARCUTERIE

Charcuterie - Artisanal Cheeses with Smoked Salmon and Sliced Meats and Water Crackers

**\$27.00 PER PERSON**

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