

Elegant Cafe

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

2018 WINTER OPERA “ELEKTRA”

APPETIZER

CRISPY VEAL SWEETBREADS IN POTATO BASKET WITH JULIENNE VEGETABLES, BRANDY REDUCTION

-OR-

VIDALIA ONION, BLUE CHEESE AND CARAMELIZED PEAR TART, TRUFFLE SAUCE

-OR-

COMPOSED SALAD OF CHOPPED ROMAINE AND KALE, FRIED CAPERS, SHAVED ASIAGO AND PESTO DRESSING IN PARMESAN FRICO CUP

ENTRÉE

CHANTERELLE MUSHROOM CRUSTED VENISON, SWEET POTATO FLAN, BRAISED LEEK, FENNEL AND PARSNIP

-OR-

PHEASANT SOFRITO STEWED WITH GARLIC, WHITE WINE, VINEGAR AND PARSLEY SERVED WITH LENTILS, BROCCOLINI AND BELL PEPPERS

-OR-

VEGETARIAN MOUSSAKA - LAYERED EGGPLANT AND POTATO WITH GROUND PLANT PROTEIN, MUSHROOM BÉCHAMEL SAUCE

-OR-

APPLEWOOD SMOKED BEEF TENDERLOIN WITH SWEET POTATO FLAN, BRAISED LEEK, FENNEL AND PARSNIP

DESSERT

SEMI-SWEET AND WHITE CHOCOLATE BREAD PUDDING WITH DRIED FRUITS, TURKISH COFFEE BOURBON SAUCE

-OR-

FIG, PISTACHIO AND GOLDEN RAISIN STRUDEL WITH OUZO CRÈME ANGLAISE

-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

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2018 WINTER OPERA “THE BARBER OF SEVILLE”

APPETIZER

WILD MUSHROOM, CANNELLINI BEAN, ARUGULA AND CURED MEAT PIE, SAFFRON CAPER BUTTER SAUCE

-OR-

PAN SEARED SEA SCALLOP IN GINGER LEMON GRASS BROTH

-OR-

COMPOSED SALAD OF CHOPPED ROMAINE AND KALE, FRIED CAPERS, SHAVED ASIAGO AND PESTO DRESSING IN PARMESAN FRICO CUP

ENTRÉE

PORT WINE BRAISED BONELESS SHORT RIB WITH TRIO RICE TIMBALE, ROASTED PEARL ONION, HARICOT VERT AND BABY BEETS

-OR-

FLOUNDER ROULADE STUFFED WITH SPINACH, ARTICHOKE AND EGGPLANT, HERBED COUSCOUS, BABY CARROTS AND ASPARAGUS BUNDLE

-OR-

STUFFED ZUCCHINI WITH GARBANZO BEAN, TOMATO SCENTED QUINOA AND CRACKED GRAINS, ROASTED PIMENTO SAUCE

-OR-

APPLEWOOD SMOKED BEEF TENDERLOIN WITH TRIO RICE TIMBALE, ROASTED PEARL ONION, HARICOT VERT AND BABY BEETS

DESSERT

DARK CHOCOLATE TORTA DE SANTIAGO (ALMOND CAKE) WITH LICOR 43 MOUSSE

-OR-

HORCHATA ARROZ CON LECHE (RICE PUDDING)

-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