

# Elegant Cafe

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

## 2017 SPRING BALLET “THE TEMPEST”

### APPETIZER

**NAPOLEON OF BEET, CARROT AND AGAVE DILL MONTRACHET CHEESE, LEMON TRUFFLE OIL EMULSION**

-OR-

**CANTALOUPE GAZPACHO WITH FRIZZLED PROSCIUTTO**

-OR-

**SPINACH SALAD WITH BLUEBERRIES, ORANGE SECTIONS AND TOASTED ALMONDS, STRAWBERRY VINAIGRETTE**

### ENTRÉE

**FLEUR DE SEL AND THYME CRUSTED SIRLOIN WITH TWICE BAKED NEW POTATO, SAUTÉED PORCINI AND ASPARAGUS, CAPTAIN MORGAN REDUCTION**

-OR-

**STEAMED JUMBO SHRIMP, MUSSEL, CLAM AND WHITE FISH ON FRESH MADE SEMOLINA PASTA, TOMATOES, BROCCOLI RABE AND FAVA BEANS, TARRAGON WHITE WINE SAUCE**

-OR-

**LAYERS OF EGGPLANT AND FRESH MOZZARELLA, SPICY POMODORO SAUCE, VEGETABLE MEDLEY**

-OR-

**APRICOT GLAZED TENDERLOIN OF ANGUS BEEF, CRACKED GRAINS AND WILD RICE WITH RAISINS AND PECANS, PARSNIP AND HARICOT VERT BUNDLE**

### DESSERT

**DARK AND STORMY – VANILLA CAKE WITH GINGER MOUSSE, DARK RUM AND DARK CHOCOLATE GANACHE**

-OR-

**BLACKCURRANT TART WITH LAVENDER CREAM**

-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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## 2017 SPRING BALLET “LA BAYADÈRE”

### APPETIZER

STEAMED SQUASH BLOSSOM STUFFED WITH BRAISED ASIAN GREENS, ROSEMARY TURMERIC JUS

-OR-

CARAMELIZED VIDALIA ONION, FIGS AND BRIE TART, AGED BALSAMIC DRIZZLE

-OR-

SPINACH SALAD WITH BLUEBERRIES, ORANGE SECTIONS AND TOASTED ALMONDS, STRAWBERRY VINAIGRETTE

### ENTRÉE

ROULADE OF QUAIL WITH DUCK SAUSAGE, COUNTRY PATE AND MUSTARD GREENS, SHISHITO PEPPER POLENTA AND POACHED BABY VEGETABLES

-OR-

COCONUT MARINATED MEDALLION OF VEAL, SWEET SUMMER CORN FLAN, SAUTÉED SHIITAKE, CIPOLLINI AND CHERRY TOMATOES, CURRY SRIRACHA FOAM

-OR-

SPICY CUMIN ROASTED CAULIFLOWER STEAK, SWEET POTATO AND RAMP PUREE, QUINOA AND MILLET, SAUTÉED KALE AND SPINACH JUS

-OR-

APRICOT GLAZED TENDERLOIN OF ANGUS BEEF, CRACKED GRAINS AND WILD RICE WITH RAISINS AND PECANS, PARSNIP AND HARICOT VERT BUNDLE

### DESSERT

CHOCOLATE AND CHAI CHEESECAKE WITH CARDAMOM ANGLAISE

-OR-

TOFFEE DATE CAKE WITH SWEETENED WHIP CREAM

-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\*\***