



Valentines menu !



February 14th
Three Course Dinner
\$70 per person +tax & grat
3:00-9:00pm
Glass of Bubbly

1ST COURSE

Roasted Corn Soup
queso fresco, chipotle pepper oil
or
Salmon Tiradito
homemade cure salmon, ricotta cheese,
everything bagel seasoning

2nd Course

Pork Chop
tomatillo bacon relish, jalapeno mash potatoes
or

Mussels


coconut red curry broth, Italian sausage

3rd Course

Chocolate Mille-Feuille
dark chocolate ganache, strawberry gelee

Chef Hilda Ysusi

PLEASE MAKE YOUR
RESERVATIONS

BY CALLING 713-389-5628 OR  OpenTable®