

THIRD COAST

HOUSTON RESTAURANT WEEKS 2018

LUNCH

\$20/PERSON

1st

GAZPACHO

*Yellow tomato, yellow pepper, cucumber,
onion, extra virgin olive oil (GF/VG)*

JERK TUNA

*Seared ahi tuna, jicama, mango,
baby heirloom tomatoes, red pepper, radish,
Scotch bonnet vinaigrette, plantain chips (GF)*

HEIRLOOM TOMATOES

Burrata, basil, extra virgin olive oil (GF/V)

2nd

TAGLIARINI

*Four jumbo shrimp, rapini, tomato, garlic,
apple smoked bacon, crushed red pepper,
extra virgin olive oil*

GREEN CIRCLE CHICKEN BREAST 7 oz.

*Farro, smoked gouda, kale, bacon, red bell pepper,
peas, mushrooms, pan sauce*

MISO TOFU BOWL

*Quinoa, roasted sweet potato, Napa cabbage, cucumber,
broccolini, peanuts, sesame ginger vinaigrette (V)*

DINNER

\$35/PERSON

1st

GAZPACHO

*Yellow tomato, yellow pepper, cucumber,
onion, extra virgin olive oil (GF/VG)*

MIKE'S SEARED SCALLOP

*Pan seared scallop, rutabaga puree, frisee, radish,
smoked trout roe, croutons, citrus vinaigrettes (GF)*

HEIRLOOM TOMATOES

Burrata, basil, extra virgin olive oil (GF/V)

2nd

GREEN CIRCLE CHICKEN BREAST 7 oz.

*Farro, smoked gouda, kale, bacon, red bell pepper,
peas, mushrooms, pan sauce*

BERKSHIRE PORK TENDERLOIN 6 oz.

*Spätzle, sweet potato puree, shaved Brussels sprouts,
balsamic port reduction*

SALMON 6 oz.

*Pan seared, cauliflower puree, quinoa, asparagus,
oyster mushrooms, salsa verde (GF)*

3rd

KEY LIME BAR

Toasted meringue, coconut, raspberries

PEANUT BUTTER PIE

Peanut brittle, pavlova crumble, chocolate sauce

PEACH PANNA COTTA

White chocolate mousse, peach gel, dehydrated short cake



Restaurant will donate \$5 to the Houston Food Bank from each \$35 HRW dinner sold.

Food Bank will generate 15 meals from this donation. Thank you for dining with us!

Tax & gratuity are not included.