



*Featured Menu for the
Month of May*

By
Chef Ryan Hildebrand
triniti

Lunch



First Courses

Tomato Soup ~ Cheddar Punks, Basil Pesto

Local Greens ~ Soy Mustard Vinaigrette, Mixed Radishes, Boiled Peanuts

Beets ~ Feta, Cauliflower, Pistachios, Strawberries



Second Courses

Green Pasta ~ Carrot Pappardelle, Fava Bean, Mushroom Collection, Spring Squash, Ricotta

Melt ~ Turkey, Ham, Bacon, Mozzarella, Strawberry Jam, Sprouts

Flank ~ Arugula, Hazelnut Chimichurri, Marble Potatoes, Brie



Third Courses

Boxes ~ Boxed Chocolates or Macaroons

Cones ~ Selected Sorbets and Ice Creams

\$25(+tax & gratuity)

*Chef Ryan Hildebrand has pledged to donate \$3 per featured lunch menu sold,
to The Houston Food Bank.*



*Featured Menu for the
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Dinner



First Courses

Chicken Consomme~Spring Vegetable Collection

Tomato~Blue Cheese Panna Cotta, Baby Arugula, Walnut Crumble, Lemon Vinaigrette

Asparagus~Mushroom Collection, Speck, Truffled Egg Yolk Vinaigrette



Second Courses

Garden Toast~Arugula Pesto, Spring Vegetables, Pumpernickel, Garroxta

Chicken~Button Mushrooms, Marble Potatoes, Bacon, Romanesco, Gizzard Gravy

Pork Collar~Corn Shishito Soufflé, Huitlacoche, Potatoes, Baby Corn, Shishito Demi



Third Courses

Pistachio Genoise~Milk Chocolate, Raspberry, Pistachio Gelato

Walnut Sponge~Coconut Sorbet, Spring Citrus, Lime

Peanut Butter~Mousse, Banana Gelato, Chocolate

\$45(+tax & gratuity)

*Chef Ryan Hildebrand has pledged to donate \$5 per featured dinner menu sold,
to The Houston Food Bank.*