



*Featured Menu for the Month of July*

By

**Chef Charles Clark**

Ibiza Food and Wine Bar

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*Dinner*



*First Courses*

*Choice of*

Iceberg Wedge with Green Goddess Dressing and Tomato

Basque Green Pepper and Crab Bisque

Roasted Beets with Spanish Goat Cheese



*Second Courses*

*Choice of*

Local Redfish Chili Pepper Crusted with Roasted Garlic and Smoked Bacon Butter

Six Hour Braised Lamb Shank with Spanish Mint Oil

Supreme Cut Chicken Breast with Rosemary Influenced Olive Oil



*Third Courses*

*Choice of*

Mocha Espresso Bread Pudding with French Vanilla Ice Cream and Jamaican Rum Carmel

Trio of Sorbet (Raspberry, Blood Orange, and Coconut)

Tres Leches Cake with Coconut Sorbet

**\$35(+tax & gratuity)**

*Chef Charles Clark has pledged to donate \$5 per featured lunch menu sold,  
to The Houston Food Bank.*