



Cadillac



Culinary
Masters

*Featured Menu for the
Month of July*

By
Chef Jamie Zelko
Zelko Bistro

Lunch ~ Dinner



First Courses

Caprese Salad~Fresh Mozzarella, Texas Beefsteak Tomatoes, Fresh Garden Basil,
25 Year Balsamic Vinegar, Local Stella Stole Oil

Add Wine Sugestión: TRANQUILLO ALBARINO, Texas - \$8

Zelko's Caesar Salad~Award Winning with Romaine Greens, Emulsified Caesar Dressing,
Microplaned Parmesan Reggiano, Herbed Croutons, Lemon Zest

Seasonal Watermelon Gazpacho~Combination of Roasted Red Peppers,
Local Stone Fruit, Watermelon with Housemade Bread



Second Courses

Baked Verlasso Salmon~Sustaining Aquaculture Ethics, Seasonal Greens,
Caramelized Fennel, Meyer Lemon Aioli

Add Wine Sugestión: McPHERSON EL SUENO TEMPRANILLO, Texas - \$12

Seared Market Catch~Braised Citrus Confit with Carrots, Parsnips, Toasted Cumin,
Simple Grains, Honey-Lemon Balm

The Pork Belly~Braised and Seared with Purple-Hull Peas, Celeriac Puree,
Scallions, Granny Smith Apple Slaw



Third Courses

Orange Crème-cille Cheesecake~Raw Honey, Blood Orange Lacquer, Crème Friache

Cheese Board~Chef's Selection of Local Cheeses, HHbee Project Honeycomb,
Fresh Breads & Seasonal Berries

Add Wine Sugestión: SECCO MOSCATO BUBBLES, Italy - \$10

Lunch - \$35(+tax & gratuity) ~ Dinner - \$45(+tax & gratuity)



*With your support - Chef Jamie Zelko has pledged to donate \$3 per featured lunch and \$5 per featured dinner menu sold,
to The Houston Food Bank. Alcohol, Tax and Gratuity is not included in price.*