



*Featured Menu for the Month of June*

By

**Chef Polo Becerra**

Post Oak Grill

*Lunch*

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*First Courses*

POG Chopped Salad + Israel Cous Cous + Feta Cheese Vinaigrette & Toasted Almonds

Chili Texas Soup ~ Six Hour Roasted Brisket, Butternut Squash, Green Beans and Tomatoes in Vegetable Broth



*Second Courses*

Chicken Milanese + Whipped Potatoes & Vegetables + Ratatouille Sauce

Skirts On Fire ~ Tender Marinated Skirt Steak served over Bar-B-Q Mashed Potatoes, Braised Vegetables + Red Wine Reduction Sauce

Sauteed Flounder Fillet + Truffle Risotto & Green Beans + Tempura Crawfish Roasted Scallion Sauce



*Third Courses*

Blood Orange Champagne Sorbet + Crystallized Grapes & Fruit Garnish

Pistachio Crusted Key Lime Pie + Mango Coulis Sauce

**\$25 (+tax & gratuity)**

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



*Cadillac*  
Culinary  
Masters

*Featured Menu for the Month of June*

By  
Chef Polo Becerra  
Post Oak Grill

*Dinner*

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*First Courses*

Hearts of Romaine, Ahi Tuna, Crispy Prosciutto Parma Chip + Parmesan Black Pepper Caesar Dressing  
Roasted Lobster & Crab Meat Bisque with Cognac Essence



*Second Course*

Papaya Cream de Cassis



*Third Courses*

Roasted Atlantic Salmon + Mushroom Risotto + Tempura Asparagus & Jumbo Lump Crab Meat  
Trio Mix Grill~ Beef Tenderloin, Baby Lamb Chops, Grilled Shrimp  
with Jumbo Asparagus & White Cheddar Potatoes + Light Cabernet Sauce  
Pan Seared Tuscan Airline Chicken stuffed with Fontina Cheese, Basil & Prosciutto di Parma  
with Mashed Potatoes + Lemon Mushroom Sauce



*Fourth Courses*

Passion Mouse Cake + Grand Marnier & Berry Sauce  
Mocha Cylinder~White & Belgium Chocolate + Chambord Blue Berry Sauce & Chocolate Marble

\$35(+tax & gratuity)

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