



PAX-AM TASTING MENU BENEFITTING HOUSTON FOOD BANK

Slightly Smoked Atlantic Salmon, LA black apple, lime, Gulf bottarga, fennel, green goddess

Gulf Red Snapper, wild and cultivated mushroom, potato and mushroom sabayon

White Muscovy Duck Breast, charred corn, cauliflower, confit potato

Chocolate Malt Pound Cake, chocolate mousse, hazelnut custard

\$55 (+Tax & Gratuity)

Wine pairing is available for an adilttional \$45

Chef Adam Dorris has pledged \$10 of each fetured menu, sold, to the Houston Food Bank.