





*Featured Menu for the Month of September*

By

**Chef Omar Pereney**

Peska Seafood Culture

*Dinner Menu*

---



**First Course**

Scallop Ceviche ~ Passion fruit, yuzu, basil, cilantro



**Second Course**

Pea Soup ~ Organic pea soup, leeks, dried bacon, tarragon, broiled langoustine



**Third Course**

Crusted Tuna ~ Citrus soy sauce, grilled baby veggies, red wine caramelized onion, onion ashes



**Fourth Course**

Carrot Cake ~ Cotija cheese ice cream, yogurt sour cream sauce, candied almonds,  
Cinnamon syrup, carrot cake

**\$65(+tax & gratuity)**

*Chef Omar Pereney has pledged to donate \$5 of each featured menu sold,  
to The Houston Food Bank.*