



Featured Menu for the Month of December

By

Chef Stacy Simonson

Chez nous

Chef's Table

A Delicate Egg and Vodka Confection with Caviar and toast Points



Wasabi Pea Crusted Diver Scallop, Forbidden Black Rice and a Tangerine Emulsion



Torchon of Foie Gras, Bing Cherry Compote and Organic Baby Arugula

Intermezzo

Porcini dusted Teres Major Steak with a reduction of Pinot Noir



Chocolate Gingersnap Souffle with Spiced Rum Creme Anglaise

Bon Appetit!

\$84(+tax & gratuity)

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