



*Featured Menu for the Month of October*

By

**Chef Mark Holley**



*Menu*

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*First Course*

Koonce's Peanut Soup: benne seed, honey-cayenne-glazed shrimp  
Field Green Salad ~ beets, arugula, paradise blue cheese, candied pecans  
Moules & Cockles Mariniere: shallots, garlic, vermouth, herbs



*Second Course*

New Orleans-style Barbeque Shrimp Po Boy: fried green tomatoes, grilled lemon, cane syrup, mint aioli  
Grilled Flat Iron Steak: salsa verde, duck fat Lyonnaise potatoes  
Simply Grilled Fish: local catch with seasonal vegetable



*Third Courses*

Down South Coconut Cake: spiced pecans, salted caramel sauce  
Pipe's Apple Pie Bread Pudding: layers of cinnamon toasted croissants, apples, rye caramel sauce

**\$30(+tax & gratuity)**

*Chef Mark Holley has pledged to donate \$3 of each featured menu sold, to The Houston Food Bank.*