



HOUSTON RESTAURANT WEEK

APPETIZERS

(Choice of)

FRITTO MISTO CALAMARI

Bell Peppers | Zucchini | Spicy Mayonnaise

SALMON TIRADITO

Salmon Belly | Blackberries | Capers | Radishes | Leche de Tigre

GARDEN SALAD

House Blend | Roasted Zucchini | Asparagus | Radishes | Grapes
Champagne Vinaigrette

MAIN COURSES

(Choice of)

7OZ PAN SEARED GULF REDFISH

Farro | Asparagus | Rainbow Carrots | Finger Lime | Citrus Beurre Blanc

8OZ PRIME NEW YORK STRIP ASADO

Cream Corn | Pearl Onions | Pico de Gallo "Chimichurri"

SUMMER TRUFFLE RISOTTO

English Peas | Mascarpone | Aged Parmesan Cheese | Vegetarian Broth

DESSERTS

(Choice of)

STRAWBERRY SHORTCAKE

Traditional Pound Cake | Macerated Summer Strawberries
Vanilla Bean Chantilly | Strawberry Ice Cream | Red Berry Jus

JIVARA

Milk Chocolate Mousse | Summer Citrus Confit | Lemon Olive Oil Cake
Hazelnut Cremeux | Candied Hazelnuts

CHOICE OF SORBET OR ICE CREAM

\$55 PER PERSON

(excluding tax, gratuity and beverages)



Restaurant will donate \$6 to the Houston Food Bank from each
\$55 Houston Restaurant Week meal sold during August 1 to September 5, 2022



Bloom **&** **BEE**
