



HOUSTON RESTAURANT WEEKS

FIRST COURSE

PLEASE CHOOSE ONE

Village Salad (GF) (V)

vine tomatoes, extra virgin olive oil, barrel aged feta

Lamb Meatballs

aromatics, tomato sauce, feta

Kampachi Ceviche (GF)

avocado, red onion, jalapeno, aji amarillo

SECOND COURSE

PLEASE CHOOSE ONE

Grilled Ora King Salmon (GF)

wild mushroom, fava beans, minted pea puree

Domestic Lamb Osso Bucco

toasted orzo, roasted vegetables, lamb jus

Roasted Chicken (GF)

brick pressed on the grill, salsa verde, roasted garlic, lemon potatoes, herbs

Freshly Caught Whole Roasted Bronzino

olive oil, capers, flaked sea salt

\$12 ADDITIONAL CHARGE

Australian Lamb Chops

grilled rack of lamb, cauliflower cous cous, romanesco, balsamic reduction, mint puree

\$18 ADDITIONAL CHARGE

THIRD COURSE

PLEASE CHOOSE ONE

Napoleon

caramelized phyllo, pistachio gelato, honey nut butter

Mosaiko

chocolate fudge, butter cookie, sumac caramel

Baklava

cinnamon, walnuts, vanilla gelato

ACCOMPANIMENTS

EACH \$8 ADDITIONAL CHARGE

Balsamic Glazed Cremini Mushrooms

Truffled Mac & Cheese

Sautéed Broccolini



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LIBATIONS
HOUSTON RESTAURANT WEEKS

WINE

Domaine Bailly-Reverdy, Sancerre Rose
France 2017
\$35

Alexakis, Assyrtiko
Crete, Greece 2018
\$42

Douloufakis Dafinos, Liatiko
Crete, Greece 2017
\$42

Conquilla, Cava Brut
Spain NV
\$35



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\$20 Lunch Houston Restaurant Weeks

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SECOND COURSE

PLEASE CHOOSE ONE

Classic Greek Gyro

roasted lamb, tzatziki, tomato, red onion,
greek oregano, fries

Lamb Kofta Burger

beefsteak tomato, baby gem lettuce, cucumber,
pickled red onion, scallions, crumbled feta,
tzatziki sauce

Salmon BLT

house cut salmon patty, applewood smoked bacon,
vine ripe tomato, bibb lettuce, dill aioli

ACCOMPANIMENTS

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Spanakopita (V)

spinach, leeks, feta, phyllo, harissa yogurt

SECOND COURSE

PLEASE CHOOSE ONE

Brioche French Toast

inside out french toast, blueberry custard, berry compote

Avocado Toast

pickled onion, fava beans, peas, fried egg pickled

Short Rib Hash & Eggs

choice of eggs your way, chili remoulade

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