



CAFE ANNIE

HRW 2018 • \$45 PER PERSON
DINNER



FIRST COURSE

GULF COAST OYSTERS (6) ON THE HALF SHELL

creamy avocado and cocktail sauce

CHILLED FRESH ASPARAGUS SOUP [GF]

slivered asparagus and parmesan reggiano

ROASTED RED PEPPER SALAD [V]

queso fresco, arugula, pine nuts and saffron aioli

SECOND COURSE

6 oz. TEXAS REDFISH WITH GARLIC AND LIME BUTTER [GF]

fisherman style chilaquiles and avocado

WOOD GRILLED GULF SHRIMP (3 oz.) AND SEA SCALLOP (2 oz.)

artisan white grits and tomato butter sauce

10 oz. CANTINA RIBEYE STEAK [USDA PRIME] [GF]

guajillo steak sauce and fingerling potatoes

POBLANO CHILE WITH CHEESE [GF] [V]

zucchini salad with toasted pumpkin seeds

THIRD COURSE

POACHED PEAR AND CHOCOLATE MOUSSE

marcona almonds and crème anglaise

STRAWBERRY SUNDAE

vanilla ice cream, strawberry coulis and macarons

MISSION FIG FUDGE BROWNIE

mascarpone and candied pecans

Cafe Annie will donate \$7 to the Houston Food Bank from each \$45 HRW dinner sold.
Food Bank will generate 21 meals from this donation. Thank you for dining with us!
Tax & Gratuity not included.