



## Valentines Dinner 2018

\$89 per person • Four Courses • Does not include additional beverages, tax or gratuity  
This menu will be served on Wednesday, February 14<sup>th</sup>, 2018 Seatings: 5-10 PM  
Phone Reservations Only 713 861 8666

### ~ A Glass of Bubbles to Start ~

#### First

##### **Vitello Tonnato** ⑨

Thinly Sliced Tenderloin, Tuna Tartar, Anchovy Aioli, Fried Capers

##### **Truffled Sunchoke Veloute**

Pickled Chard, Toasted Almonds

##### **Smoked Duck and Andouille Sausage Gumbo**

#### Second

##### **Seared Sea Scallop** ⑨

Saffron Scented Smoked Potato Sauté

##### **Southern Fried Texas Quail Bites**

White Cheddar Organic Grits, Bourbon Bacon Gravy

##### **Roasted Pear and Gorgonzola Salad**

Young Greens, Maple Balsamic Vinaigrette, Black Pepper Granola, Sour Cherries

#### Third

##### **Pan Roasted Gulf Red Snapper with Jumbo Lump Crab** ⑨

Spiced Chickpea and Tomato Stew, Braised Garden Greens

##### **“Field and Stream”**

##### **Filet of Beef and Butter Poached Lobster Tail** ⑨

Grilled Asparagus, Buttery Yukon Gold Potato Mash

*North American Buffalo Filet \$15 supplement*

##### **Pan Roasted Breast of Pheasant**

Atop Creamy Spätzle with Gruyere Cheese, Bacon and Apples

##### **Grilled Lamb Ribeye** ⑨

Parsnip, Chestnut and Mushroom Hash, Lamb Jus, Minted Hollandaise

##### **Coffee Rubbed Elk Loin** ⑨

Salsify Puree, Horseradish Beets, Bittersweet Chocolate Jus

#### Dessert

##### **The Lodge’s Warm Croissant Bread Pudding**

Bourbon Sauce, Vanilla Bean Ice Cream

##### **Lemon Ice Box Pie with Port Wine Blueberries** ⑨

Gluten Free Graham Crust

##### **Chocolate & Ancho Ganache Torte**

Brandied Cherries and Chantilly Cream

⑨ = gluten friendly

*This menu is a draft, there may be some slight changes due to availability*