

WAREHOUSE 72 HOUSTON

DECEMBER FOUR-COURSE DINNER

\$55 PER PERSON

Amuse

OSETRA CAVIAR

truffle yukon gold potato chip, french onion dip, chives

\$12 supplement

First Course

BAKED GOAT CHEESE

San Marzano tomatoes, cherry tomatoes, goat cheese, basil, garlic toast

RABBIT SAUSAGE

Grilled Rabbit and herb sausage, white polenta, caramelized peppers, balsamic

CHARRED OCTOPUS

Charred Spanish octopus, chorizo, crispy potatoes, salsa verde, Aleppo pepper

Soup or Salad

LOBSTER BISQUE

Roasted lobster broth, cream, lobster, chives

WINTER KALE SALAD

Baby kale, roasted butternut squash, brussels sprouts, apples, candied walnuts, goat cheese, red wine-dijon vinaigrette

Main Course

SHORT RIB PAPPARDELLE

Braised beef short rib, short rib ragu, pappardelle pasta, oregano, parmesan cheese

HERB ROASTED CHICKEN

All natural herb roasted half chicken, root vegetables, honey-chicken jus, herbs

LAMB CHOPS

Mustard and herb crusted lamb chops, smoked baby carrots, whipped potatoes, red-wine demi glace

FLOUNDER

Pan seared flounder, cauliflower rice, brussels sprouts, brown butter-caper sauce, almonds, herbs

Dessert

CHEESECAKE

Vanilla cheesecake, peppermint bark, toasted graham cracker crumbs

BREAD PUDDING

Dark chocolate bread pudding, crème anglaise

PECAN SQUARES

Shortbread crust, caramelized pecans, vanilla ice cream

This menu is available per person and cannot be shared. Due to limited quantities, individual purchase of dishes is not available.

SOME DISHES may contain nuts, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of foodborne illness.

Please let us know of any food allergies. Menu items and prices subject to change.



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