

# HOUSTON RESTAURANT WEEK LUNCH MENU

## *First Course*

### FRIED MOZZARELLA

House-made mozzarella, marinara sauce, micro basil

### CHICKEN AND MEATBALL SOUP

Chicken, pork and beef meatballs, vegetables, orzo pasta

### CAESAR SALAD

Romaine lettuce, Parmesan cheese, herbed ciabatta croutons

### TUNA TATAKI

Seared Yellowfin tuna, ponzu vinaigrette, arugula, cucumber, red onions, Aleppo pepper

### BROILED GULF OYSTERS

Roasted piquillo butter, lemon, roasted garlic, toasted baguette

### GNOCCHI AND MUSHROOMS

Ricotta gnocchi, roasted mushrooms, brown butter, ricotta salata, truffle oil, ciabatta breadcrumbs

## *Second Course*

### LEMON ROASTED CHICKEN

9oz roasted airline chicken breast, herb whipped potatoes, lemon olive oil, fresh herbs

### 15 LAYER LASAGNA

Meat sauce, Italian pork sausage, Romano, ricotta and mozzarella cheese

### SHRIMP RISOTTO

Seafood fumet, grilled shrimp, lemon, fine herbs

### WAREHOUSE 72 BACON CHEESEBURGER

6 oz Burger patty, sesame seed bun, lettuce tomato, onion, pickles, American cheese, "W72" Burger sauce, served with fries

### HERB ROASTED SALMON

Whipped potatoes, crispy balsamic glazed brussels sprouts, lemon, herbs

## *Third Course*

### OPERA CAKE (\$5 SUPPLEMENT)

Seven layer, Joconde biscuit, butter cream, chocolate ganache

### ICE CREAM AND ESPRESSO (\$5 SUPPLEMENT)

Vanilla ice cream, espresso caramel, dark chocolate espresso beans

### PANNA COTTA (\$5 SUPPLEMENT)

Vanilla bean panna cotta, macerated strawberries, brown butter wafer

## *Wines*

SEA SUN CHARDONNAY BY WAGNER FAMILY \$8 GL/ \$32 BTL

ST FRANCIS CABERNET SAUVIGNON NAPA VALLEY \$10 GL/ \$40 BTL

FRANK FAMILY CHARDONNAY 13GL / \$50 BTL

FRANK FAMILY CABERNET SAUVIGNON \$15 GL / \$60 BTL



# WAREHOUSE 72

HOUSTON

