

# MOCKINGBIRD BISTRO



## First Course

### Bistro Caesar

*creamy parmesan dressing, truffled potato croutons, sweet pepper bruschetta*

### Onion Soup "Modern Style"

*slow roasted 1015 onions, gruyere crostini*

### Tomato Salad

*tomatoes, fresh mozzarella, baby arugula, basil, extra virgin olive oil*

### Chilled Cantaloupe Soup

*prosciutto di San Daniele, Texas lavender honey*

## Entrée

### Mountain Trout

*potato crusted with ratatouille vegetables, crawfish beurre blanc*

### Free Range Chicken

*crème fraiche whipped potatoes, roasted rainbow cauliflower, garlic & thyme jus*

### Diver Scallops

*white beans, roasted tomato ragout, green shell mussels, 100 year balsamic vinegar*

### Prime Steak Frites

*sauteed crimini, shitake, oyster mushrooms, pommes frites*

## Dessert

### Trio of Mockingbird Signature Desserts

*apple bread pudding, chocolate truffle, mini crème brulee*

\$35 per person

*plus tax and gratuity*

***Cannot be used with any other discount promotion***

# MOCKINGBIRD BISTRO

## Houston Restaurant Week Menu with Wine Pairings

### First Course

#### Bistro Caesar

*creamy parmesan dressing, truffled potato croutons, sweet pepper bruschetta*

- 2009 Indaba Sauvignon Blanc, Western Cape South Africa

#### Onion Soup "Modern Style"

*slow roasted 1015 onions, gruyere crostini*

-NV Fantinel Prosecco, Friuli-Venezia-Giulia, Italy

#### Tomato Salad

*tomatoes, fresh mozzarella, baby arugula, basil, extra virgin olive oil*

-2009 Indaba Sauvignon Blanc, Western Cape South

#### Chilled Cantaloupe Soup

*prosciutto di San Daniele, Texas lavender honey*

-2009 Famega Vinho Verde, Portugal

### Entrée

#### Mountain Trout

*potato crusted with ratatouille vegetables, crawfish beurre blanc*

-2008 Seabiscuit Ranch Chardonnay, Mendocino County, California

#### Free Range Chicken

*crème fraiche whipped potatoes, roasted rainbow cauliflower, garlic & thyme jus*

-2009 Crios Malbec Rose, Mendoza, Argentina

#### Diver Scallops

*white beans, roasted tomato ragout, green shell mussels, 100 year balsamic vinegar*

- 2008 Seabiscuit Ranch Chardonnay, Mendocino County, California

#### Prime Steak Frites

*sauteed crimini, shitake, oyster mushrooms, pommes frites*

-2007 Educated Guess Cabernet Sauvignon, Mendocino County, California

### Dessert

#### Trio of Mockingbird Signature Desserts

*apple bread pudding, chocolate truffle, mini crème brulee*

-Chamarre Jurancon, France

\$60 per person w/ wine pairing

*(plus tax and gratuity)*

of which \$5 will be given to the Houston Food Bank  
***Cannot be used with any other discount promotion***