

# Elegant Cafe

Wortham Theater Center – Founders Salon  
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## 2024 “MAYERLING” BALLET

### APPETIZER

Foie gras, chicken liver and quail egg pate with red onion and pear marmalade, grilled bread

-or-

Crab tower – Jumbo lump crab meat with avocado mango relish, black sesame seed crisp

-or-

Oven roasted beets with mixed field greens, Cambozola and pistachio, citrus dressing

### ENTRÉE

Coriander and cumin crusted Ahi tuna, seared medium rare, with squash noodles, German potato and Gruyere gratin, mustard hollandaise

-or-

Game hen stuffed with bratwurst, sauerkraut and spinach, with squash noodles, German potato and Gruyere gratin, mustard hollandaise

-or-

Vidalia onion crusted tenderloin of Angus beef (6oz) served with squash noodles, German potato and Gruyere gratin, mustard hollandaise

-or-

Stuffed cabbage – cabbage leaves stuffed with quinoa, julienne of spring vegetables, meatless ground beef and potato served with squash noodles

### DESSERT

Apple and walnut strudel with apricot jam glaze, crème anglaise

- or -

German chocolate cake with cherry vanilla cream

-or-

Seasonal fresh fruit

**\*PRIX FIXE 3 COURSE**

**\$70.00**

### A LA CARTE CHARCUTERIE

Charcuterie - Artisanal Cheeses with Smoked Salmon and Sliced Meats and Water Crackers

**\$30.00 PER PLATE**

**\*\*GRATUITY NOT INCLUDED\*\***