

## HOUSTON RESTAURANT WEEKS DINNER \$39

Daily Gather will donate \$3 from each dinner sold.  
 Houston Food Bank will provide 9 meals from this donation.



### 1ST COURSE

**ARANCINI** fried risotto balls, parmesan cream sauce, & lemon

**DEVEILED EGGS** seeded mustard-egg yolk filling with tabasco-bacon crumble, green onion, & smoky salt

**SALMON CEVICHE TOSTADAS** mini wonton tostadas topped with diced raw salmon marinated in nuoc cham, topped with vietnamese slaw, & viet-herb mix

**CAMPANELLE MAC & CHEESE** creamy cheese sauce with american, sharp cheddar, jack, and muenster topped with bacon, green onion, & sourdough breadcrumbs [add brisket +9, truffle +3, crabmeat +9]

**MEATBALLS** all beef meatballs, mirepoix, san marzano tomato sauce, parmesan, chili flake, & green onion

**CLASSIC CAESAR** little gem lettuce with parmesan, black pepper, white anchovy, rustic croutons, & caesar dressing

**GREEK SALAD** little gem lettuce, spinach, feta cheese, tomato, bell pepper, cucumbers, olives, red onion, celery, pepperoncini, & lemon oregano vinaigrette, with hummus spread & pita bread

**TOMATO BASIL BISQUE BOWL** crème fraiche & arugula pesto

**BROILED OYSTERS** [+3] three gulf coast oysters, garlic butter, parmesan breadcrumbs, & lemon

**CHARRED OCTOPUS** [+12] olive oil braised then charred mediterranean octopus, sumac hummus, crispy spiced chickpeas, arugula pesto, mint, & lemon

### 2ND COURSE

**SEASONAL GRAINS** warm farro, quinoa, mushrooms, yellow squash, zucchini, tomato, arugula-basil salad, pickled red onion, crispy spiced chickpeas, & feta [add avocado +3, pulled chicken +6] *Suggested wine pairing: Marques Caceres Cava, Spain 10*

**BUTCHER BURGER** double all beef patties smashed with shaved onion, topped with american cheese, lettuce, tomato, and pickles, on a potato bun with garlic aioli & dijon mustard served with pomme frites [add avocado +3, egg +3, bacon +2, gluten-friendly bun available by request] *Suggested wine pairing: Tapestry Red Blend, Paso Robles 13*

**CRUNCHY NOODLE SALAD WITH PULLED CHICKEN** chilled noodles and crunchy wonton strips with pulled chicken, bok choy, daikon, cucumber, carrot, red onion, & crunchy peanuts with ginger-sesame dressing, & viet-herb mix *Suggested wine pairing: Essay Chenin Blanc, South Africa 9*

**SEARED SALMON** [+5] with jasmine rice pilaf, meyer lemon butter, viet-herb mix, & basil oil [add crabmeat +9] *Suggested wine pairing: Locations Sauvignon Blanc, New Zealand 13*

**ROASTED HALF CHICKEN** [+5] sumac marinated boneless half chicken with crushed potatoes, french green beans & sweet onion, chicken jus, & pistachio-sage gremolata *Suggested wine pairing: Harken Chardonnay, Monterey 12*

**STEAK & BLUE CHEESE SALAD** [+6] seared skirt steak, gorgonzola, little gem lettuce, garden tomatoes, carrot, & bacon with blue cheese dressing & chives *Suggested wine pairing: Elouan Pinot Noir, Oregon 12*

**STEAK FRITES** [+8] 6 oz. beef tenderloin with pomme frites & garlic herb butter [add truffle +3, shrimp +9, crabmeat +9] *Suggested wine pairing: BV Napa Cabernet, Napa 16*

**LEMON BUTTER SNAPPER** [+10] with yellow squash, zucchini, corn, tomatoes, sweet onion, meyer lemon butter, & fresh dill *Suggested wine pairing: Angeline Chardonnay, California 9*

**SHORT RIB & MUSHROOM RISOTTO** [+10] port braised short rib, creamy mushroom risotto with parmesan & cornichon gremolata *Suggested wine pairing: Walking Fool by Caymus Red Blend, Napa 16*

### 3RD COURSE

**BROWN BUTTER CHOCOLATE CHUNK SKILLET COOKIE** baked to order in a cast-iron skillet topped with vanilla ice cream & chocolate sauce

**CITRUS CRÈME BRULEE** sweet orange and meyer lemon scented vanilla custard, caramelized sugar crunch topping, & minted citrus segments

**PROUD PIE STATE FAIR CARAMEL APPLE** sugar roasted apples with a hint of cinnamon and nutmeg served in an all butter bottom crust with Dutch streusel topping & butter caramel drizzle

## HOUSTON RESTAURANT WEEKS LUNCH \$25

Daily Gather will donate \$1 from each dinner sold.  
Houston Food Bank will provide 3 meals from this donation.



### 1ST COURSE

**CAMPANELLE MAC & CHEESE** creamy cheese sauce with american, sharp cheddar, jack, and muenster topped with bacon, green onion, & sourdough breadcrumbs

**MEATBALLS** all beef meatballs, mirepoix, san marzano tomato sauce, parmesan, chili flake, & green onion

**ARANCINI** fried risotto balls, parmesan cream sauce, & lemon

**CLASSIC CAESAR** little gem lettuce with parmesan, black pepper, white anchovy, rustic croutons, & caesar dressing

**ELOTE CORNBREAD** topped with warm chili-lime butter, sweet corn, crema, cotija, & micro cilantro

**TOMATO BASIL BISQUE BOWL** crème fraiche & arugula pesto

**BROILED OYSTERS** [+\$3] three gulf coast oysters, garlic butter, parmesan breadcrumbs, & lemon

### 2ND COURSE

**BUTCHER BURGER** double all beef patties smashed with shaved onion, topped with american cheese, lettuce, tomato, and pickles, on a potato bun with garlic aioli & dijon mustard served with pomme frites  
[add avocado +3, egg +3, bacon +2, gluten-friendly bun available by request]

**SEASONAL GRAINS** warm farro, quinoa, mushrooms, yellow squash, zucchini, tomato, arugula-basil salad, pickled red onion, crispy spiced chickpeas, & feta [add avocado +3, pulled chicken +6]

**GARDEN SALAD WITH PULLED CHICKEN** seasonal tender greens with garden tomatoes, radish, cucumber, carrot, red onion, sweet corn, sieved egg, rustic croutons, & sherry dressing

**CRUNCHY NOODLE SALAD WITH PULLED CHICKEN** chilled noodles and crunchy wonton strips with pulled chicken, bok choy, daikon, cucumber, carrot, red onion, & crunchy peanuts with ginger-sesame dressing, & viet-herb mix

**SPAGHETTI LOLA** spaghetti, garlic-basil tomato sauce, spinach & burrata [add meatball +5]

**TURKEY CLUB** sliced turkey, honey ham, crispy bacon, cheddar & swiss cheese, lettuce, tomato, & honey-dijon on ciabatta served with house chips

**SEARED SALMON** [+\$3] with jasmine rice pilaf, meyer lemon butter, viet-herb mix, & basil oil [add crabmeat +9]

**STEAK & BLUE CHEESE SALAD** [+\$6] seared skirt steak, gorgonzola, little gem lettuce, garden tomatoes, carrot, & bacon with blue cheese dressing & chives