

“Le T'aime”

14 February
2026



BREAD SERVICE

sour baguette, butter, evoo, maldon salt
(add 5g Amber Oscietra Caviar +\$50)

Hors d'Oeuvres

choose one, served individually

WAGYU TARARE

STRAWBERRY AND FENNEL GAZPACHO
jumbo lump crab espelette

GEM WEDGE SALAD

OYSTERS ON THE HALF SHELL
rose mignonette, pink peppercorn

Les Entrees

choose one, served individually

CRAWFISH AND KIMCHI BUCCATINI

DOUBLE BONE-IN PORKCHOP *maple mustard*

HEARTH ROASTED CABBAGE *carolina red rice, sweet tomato*

ROASTED CHICKEN *pommes puree, mustard velouté, country ham*

FILET OSCAR

Sides

Share for the table

French Onion Pommes Puree

Roasted Asparagus

Cardamom Honey Roasted Carrots

Dessert

choose one, served individually

MAPLE CRÈME BRULEE *candied bacon*

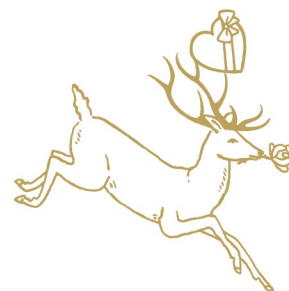
STRAWBERRY SHORTCAKE

PINK CHAMPAGNE SORBET

PLATE OF RASPBERRY JAM LINZER COOKIES

Come take your place!

The table's fine – filled
with joy and Valentine



Houston, Texas