



**Ouisie's Table**  
**Houston Restaurant Weeks 2017**  
**August 1-September 4, 2017**  
**Benefiting the Houston Food Bank**

**LUNCH MENU \$20 pp**

**Starter**

**Soup Du Jour**

**Dried Cherries and Spinach Salad**

Crumbled Stilton blue cheese, candied pecans,  
crumbled bacon and lemon vinaigrette.

**Crispy Fried Oysters**

With house jalapeño tartar & cocktail sauces.

**Main Entrée**

**Vegetable Paella (GF) (V) (VG)**

Saffron rice with a sauté of green peas, mushrooms, red & green peppers, zucchini and squash.

**Dill & Lemon Zest Crusted Salmon.**

With orange fennel comfit and corn relish, Dijon mustard.

**Black Angus Sirloin Steak with Green peppercorn Sauce.**

Fingerling potatoes and garlic spinach.

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Restaurant will donate \$3 to the Houston Food Bank from each \$20 HRW lunch sold.

Food Bank will generate 9 meals from this donation. Thank you for dining with us!

Tax & gratuity are not included.



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**BRUNCH MENU \$22pp**

**Starter**

**Soup Du Jour**

**Grapefruit & Orange Salad**

spring mix, red onions, parmesan cheese,  
with lime & cilantro vinaigrette.

**Crispy Crab Cakes**

with corn relish, house jalapeño tartar & cocktail sauces.

**Main**

**Vegetable Paella (GF) (V) (VG)**

Saffron rice with a sauté of green peas, mushrooms, red & green peppers, zucchini and squash.

**Ouisie's Eggs Benedict**

Two poached eggs atop slices of Canadian bacon atop toasted English muffins draped with Hollandaise & accompanied by cheese grits, roasted tomato & fresh fruit.

**Roasted Poblano & Mushrooms Frittata**

with feta cheese, butter fingerling potatoes and fresh fruit.

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Restaurant will donate \$3 to the Houston Food Bank from each \$22 HRW brunch sold.  
Food Bank will generate 9 meals from this donation. Thank you for dining with us!  
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**Ouisie's Table**  
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**DINNER MENU \$35 pp**

**Starter**

**Soup Du Jour**

**Roasted Roots' Salad**

with frisee lettuce, red beets, white turnips, rutabaga, carrots, feta cheese with honey lime poppy seed dressing

**Crispy Crab Cakes**

With corn relish, house jalapeño tartar & cocktail sauces.

**Main**

**Vegetable Paella (GF) (V) (VG)**

Saffron rice with a sauté of green peas, mushrooms, red & green peppers, zucchini and squash.

**Braised pork Osso Bucco with Spicy Tomatillo Sauce.**

with herb mashed potatoes and grilled asparagus.

**Blackened Red Fish topped with Artichokes & Mushrooms.**

served with roasted fingerling potatoes and green beans.

**Garlic & Shallots Crusted Prime Rib with Horseradish Cream Sauce**

with loaded baked potato and sautéed broccoli.

**Finale**

**Pot-de-Crème au Chocolat (V) (GF)**

A small cup of rich dark chocolate custard garnished with whipped cream.

**Chef's Dessert Duo**

Lemon ice box pie & Tres leches.

**Passion Fruit Cheesecake (V)**

traditional cheesecake infused with sweet passion fruit.

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Restaurant will donate \$5 to the Houston Food Bank from each \$35 HRW dinner sold.  
Food Bank will generate 12 meals from this donation. Thank you for dining with us!  
Tax & gratuity are not included.