

Houston Restaurant Weeks

AT POTENTE
\$55 PER PERSON + TAX & TIP

Amuse Bouche

POTENTE ARTICHOKE HUMMUS - PETITE SOURDOUGH BOULE, POMEGRANATE, 1836 TEXAS OLIVE OIL

Primi (Choose 1)

BURRATA (GF) (V) - BECKENDORFF FARM HEIRLOOM TOMATOES, WHIPPED PUGLIA FORMAGGIO, AVOCADO, CUCUMBER, TEXAS ESTATE OLIVE OIL

LATTUGA (GF) (V) - ROMAINE CHIFFONADE, BOQUERONE CROSTINI, PARMIGIANO REGGIANO RIBBONS, CAESAR DRESSING

SEDANO (GF) (V) - CRISP SHAVED CELERY, WATERMELON RADISH, PARMIGIANO REGGIANO, PRESERVED MEYER LEMON

CARPACCIO - TEXAS PRIME WAGYU X, HORSERADISH RICOTTA, PICKLED BEECH MUSHROOMS, DIMMIT COUNTY OLIVE OIL

VELLUTATA DI CROSTACEI (GF) - TEXAS WILD SHRIMP, TOMATO COGNAC BISQUE, SHRIMP LAVASH

Add Mid Course

SPAGHETTI AL TARTUFO NERO - CACIO PEPE, DR DELICACY SUMMER TRUFFLE, PARMIGIANO REGGIANO (+ \$20)

Entree (Choose 1)

BRANZINO (GF) - CAST IRON SEARED MEDITERRANEAN SEA BASS, VEGETABLE CONFETTI, MARBLE POTATOES, LEMON VIERGE

GAMBERI (GF) - TEXAS COLOSSAL WILD SHRIMP, FIRE ROASTED CORN RISOTTO, SAFFRON CORN MILK BRODO

SPAGHETTI AL TARTUFO NERO (V) - CACIO PEPE, SUMMER BLACK TRUFFLE, AGED PARMIGIANO REGGIANO

POUSSIN - SLOW ROASTED CASSELL FARMS CHICKEN, CRACKED LOBSTER RAVIOLO, VEGETABLE CONFETTI

FILETTINO DI MANZO (GF) - TEXAS OLIVE OIL ROASTED PETITE FILET, FARMER'S VEGETABLES, GARLIC WHIPPED POTATO, BORDELAISE

CLEVERLEY'S GARDEN (V) - TEXAS FARM VEGETABLES, HEIRLOOM CARROT, CREMINI GIGANTE, ENGLISH PEAS, DAPPER GOAT CHEESE, MAGNOLIA BASIL OIL

CHICKEN \$10, COLOSSAL SCALLOP \$15, TEXAS SHRIMP \$20,
SEARED FOIE GRAS \$25, JUMBO LUMP CRAB \$25, HALF LOBSTER \$30

Dolce (Choose 1)

CROSTATA DI FRAGOLA - PUSSEY'S RUM GLAZED LOUISIANA BERRIES, VANILLA BEAN GELATO

CAFÉ' CIOCCOLATO - VALHRONA CHOCOLATE LAYERED CAKE, CARAMEL CRUNCH PEARLS, TABLESIDE CHAMBORD

TORTA DI MARSALA - SICILIAN MARSALA CAKE, ZABAGLIONE, CANDIED CITRUS, SUMMER BERRIES, MARCONA ALMONDS

TORTA AL FORMAGGIO - TEXAS HONEY ROASTED PISTACHIO CHEESECAKE, CAJETA, BLACKBERRY

LIMONE PAVLOVA (GF) (V) - CRISP CITRUS MERINGUE, TROPICAL FRUIT, LIMONCELLO SORBETTO



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AT POTENTE SUPPLEMENT MENU

Caviar & Petite Cocktail Experience \$55

REGALIS CLASSIC OSETRA | REGALIS SIBERIAN OSETRA | REGALIS ROYALE OSETRA
CRÈME FRAICHE, SHALLOT, CHOPPED EGG, CHIVE, BLINI

PAIRED WITH:

BERGAMOTTO MARTINI - ZEPHYR BLACK DRY GIN, ITALICUS BERGAMOT LIQUEUR,
ANGOSTURA ORANGE BITTERS

GIBSON MARTINI - CHOPIN VODKA, DRY VERMOUTH, COCKTAIL ONION

NEGRONI BIANCO - ZEPHYR GIN, COCCHI AMERICANO, CARPANO BIANCO, LEMON BITTERS

WHITNEY'S NACHOS - IMPERIAL DAURENKI, CRÈME FRAICHE, PRESSED EGG, SHALLOT,
KENNEBEC POTATO CHIPS

HRRW Exclusive Wine Bottles \$40

2024 Sea Sun Chardonnay, Central Coast
2022 Vitiano Falesco, Umbria Italy

