

Summer Secret Menu

A T P O T E N T E | 5 - 7 P M
\$ 6 9 P E R P E R S O N + T A X & T I P

\$45 CURATED WINE BOTTLES

FABIO OBERTO, CHARDONNAY, PIEMONTE, 2024
TRASQUA, CHIANTI CLASSICO, TOSCANA, 2019

AMUSE BOUCHE

HONEY BUTTERNUT HUMMUS - POTENTE WARM SOURDOUGH, POMEGRANATE, TEXAS 1836 OLIVE OIL

PRIMI (CHOICE 1)

POLIPETTI ARROSTITI - CHARRED OCTOPUS, SQUID INK LINGUINE, CALABRESE PAINT, FAVA BEAN

TONNO* - YELLOWFIN TUNA, PASSION FRUIT, POMEGRANATE, PISTACHIO LAVASH, DEVIL'S KISS PEPPER

SEDANO - CRISP CELERY, FENNEL BULB, PECORINO ROMANO, MEYER LEMON

MELA - CRISP GREEN APPLE, JAMON DE BELLOTA, SMOKEY BLUE CHEESE, CHICORY GREENS, ALMOND BISCOTTI, HONEY BALSAMIC VINAIGRETTE

CARPACCIO - TEXAS PRIME WAGYU X, HORSERADISH RICOTTA, LILY MUSHROOM, 1836 OLIVE OIL

POMODORO - TEXAS OLIVE OIL WHIPPED PUGLIA BURRATA, LOUISIANA, TOMATOES, CUCUMBER RIBBONS, ALLIGATOR PEAR, PETITE BASIL, BALSAMICO BIANCO

ADD-ON MID-COURSE \$20

PETITE SPAGHETTI AL TARTUFO NERO - CACIO PEPE, DR DELICACY ITALIAN BLACK TRUFFLE

ENTREE (CHOICE 1)

POLLO - CASSELL FARMS CHICKEN, LOBSTER RAVIOLO, TEXAS FARMER'S VEGETABLE BRODO

BRANZINO - CAST IRON ROASTED SEA BASS, CONFIT CHERRY TOMATO, LEMON VIERGE

AGNELLO - STAG VALLEY LAMB RACK, MARBLE POTATO, HEIRLOOM CARROT, ANGEL'S ENVY MINT JULEP

GAMBERO - TEXAS WILD SHRIMP, FIRE ROASTED SWEET CORN RISOTTO, CHERRY BELLE SPARKLER RADISH

PETITE FILETTO DI MANZO - 5 OZ ARGENTINE BEEF FILET MIGNON, WHIPPED POTATO, FARMER'S VEGETABLE

DOLCE (CHOICE 1)

CROSTATA DI FRAGOLA - ISLAND RUM GLAZED STRAWBERRIES, VANILLA BEAN GELATO

TORTA AL FORMAGGIO - TEXAS HONEY ROASTED PISTACHIO CHEESECAKE, FARMER'S BERRIES

AMARETTO CRÈME BRÛLÉE - MACARON, FARMERS FRUIT, CARAMELIZED TEXAS IMPERIAL SUGAR

TORTA DI MARSALA - MARSALA BUTTER CAKE, VANILLA ANGLAISE, CITRUS TUILE

CIOCCOLATO - DOUBLE CHOCOLATE CAKE WITH CHAMBORD SPLASH

LIMONE PAVLOVA - CITRUS MERINGUE, TROPICAL FRUIT, LIMONCELLO SORBETTO

HANDCRAFTED GELATO & SORBET - BLOOD ORANGE CRISP, SEASONAL FLAVORS

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