



### Private Dining

**Wine Cellar**

Seats 42  
Seats 30 with Audio Visual

**Cellar North**

Seats 21  
Seats 12 with Audio Visual

**Cellar South**

Seats 21  
Seats 12 with Audio Visual

**Main Dining Room**

Seats 80

**Atrium**

Seats 40

**Gallery**

Seats 70  
Seats 60 with Audio Visual

**Gallery North**

Seats 49  
Seats 34 with Audio Visual

**Gallery South**

Seats 28  
Seats 18 with Audio Visual

**Whole Restaurant**

200 Seated  
350 Reception Style

Please call for availability and food and beverage minimums

### Hours of Operation

**Lunch**

Monday through Friday  
11:00 am

**Dinner**

Monday through Thursday  
5:00 pm – 9:30 pm

**Friday & Saturday**

5:00 pm – 10:00 pm

1753 Post Oak Blvd  
Houston, Texas 77056  
713-355-1975

*All pricing subject to sales tax and 20% gratuity*

## Group Menu Options - Dinner

### Three Course Menu

**\$60 - \$85 Per Person**

First Course (2 Choices)

Entrée (3 Choices)

Dessert (2 Choices)

### Four Course Menu

**\$80 - \$95 Per Person**

Appetizer (2 Choices)

Salad (2 Choices)

Entrée (3 Choices)

Dessert (2 Choices)

*\*A Selection of 4 to 6 Passed Hors d'Oeuvres May be Added to the Above Menus for an Additional \$12 per Person*

### Degustation

\$130 - \$190 Per Person

Six Course – Chef's Menu

*The Chef will prepare a six course culinary experience of his choosing.*

*Each course will be paired with wines from our cellar accordingly.*

*The menu price per person is \$90.00.*

*Wines are added on by tier according to the quality of wines desired.*

*Tier I \$40*

*Tier II \$60*

*Tier III \$80*

*Tier IV \$100*

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### Beverages

*All beverage charges are based on Consumption*

*Wine may be pre-selected to ensure availability*

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## Hors d'oeuvres

### Cold Hors d'oeuvres

Smoked Salmon Crostini with Boursin Cheese

Roasted Chicken & Mango Salsa on a Plantain

Shrimp Ceviche on Petite Tostada

Spicy Crab Meat Salsita Tartlets

Mediterranean Shrimp Crostini with Lemon Garlic Borsin

Tenderloin Crostini with Charred Mushroom Salsa and Shaved Parmesan Cheese

Jumbo Lump Crab on Spoons with Mango And Plum Vinaigrette

Smoked Salmon and Egg Salad Rolls, Citrus Cream and Chives

Charred endives, honey and roasted Walnut Goat Cheese, Charred Red Bell Peppers

Prosciutto and Olive Mediterranean Relish Focaccia Crostini's

\*Mini Tuna Tartar Tacos, Wasabi Aioli, Sweet Soy Glaze

**\*Additional \$2 per person**

### Hot Hors d'oeuvres

Mini Brie en Croute

Portobello Mushroom Risotto Balls

Mini Beef Wellington

Bacon Wrapped Scallops

Egg Plant Fritters with Roasted Tomato and Basil

Bacon Wrapped Quail Kabob

Bacon Wrapped Shrimp with Mediterranean BBQ Sauce on a Stick

Calamari Fries with Kabayaki Sauce

Rock Shrimp-Scallion Fritters with Soy Glaze and Sesame Aioli

Southwestern Tenderloin & Truffle Oil Tomato Bruschetta

Crispy Smoked Salmon and Cream Cheese Spring Rolls with Cilantro and Sweet Chili Butter

Deep Fried Chicken Blinis with Maple Syrup

Parsley and Garlic Rubbed Shrimp, Parsley Aioli, Pasion Fruit Gelee, Tempura Shallots

\*Seared Lamb Lollipops, Raspberry Wine Syrup

\*Foie Gras Sliders with Truffle Apple Mayonnaise

\*Tempura Oysters, Capers and Chili Remoulade on Spoons

\*Spicy Lobster Salad, Frisee, Sliced Red Radishes, Mini Sliders

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## Appetizers

### **Garlic Seared Calamari**

Oyster Mushroom, Shaved Onion, Cilantro, Soy Reduction

17

### **Baked Jumbo Lump Crab Cake**

Bourbon and Vanilla Reduction and Citrus Beurre Blanc, Whole Grain Mustard Aioli

19

### **Glassed Apple Stuffed Coturnix Quail**

Duck Confit Fried Pot Stickers, Sweet Potato Puree and Peppercorn Gastrique

16

### **Pan Seared Foie Gras**

Bosc Pear, Toasted Brioche, Red Wine Reduction

21

### **Trio of Baked Stuffed James River Oysters**

Leeks and Smoked Bacon - Spinach and Crab - Shrimp and Mozzarella

16

### **Duck Confit Ravioli**

Hand Folded with Wild Mushrooms, Marsala and Veal Reduction Sauce

15

### **Ossetra Caviar 1 oz.**

Traditional Accompaniments

150

### **Chef's Daily Risotto**

16

## Soup and Salads

### **Masraff's Caesar Salad**

Sun Dried Tomato and Prosciutto Relish, Hard Boiled Egg, Caesar Dressing

10

### **Chopped Boston Salad**

English Cucumber Relish, Feta Cheese, Aged Balsamic Vinaigrette

10

### **Baby Spinach Salad**

Creamed Goat Cheese, Onion Confit, Roasted Walnuts, Garlic Vinaigrette

10

### **Masraff's Soup du Jour**

10

*\*18% gratuity will be added to parties of 7 or more*

*Split Entrée Charge \$4*

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## **Entrees**

### **FROM THE LAND**

#### **Herb Roasted Australian Rack of Lamb**

Mediterranean Farro Rice with Roasted Mushrooms, Sautéed Broccolini,  
Pickled Garlic and Mint Demi Glaze

44

#### **Hudson Valley Veal Chop**

Lightly Breaded Bone-In Veal Chop, with Roasted Fingerling Potatoes and Red Bell Peppers,  
Warm Bacon Salad and Grain Mustard Aioli

46

#### **Pan Roasted Peking Duck Breast**

Sweet Potato Flan with Goat Cheese and Walnuts, Seared Foie Gras  
White Wine Glass Apples, Cherry Compote

35

#### **Filet Mignon**

Maine Lobster Pot Pie, Baby Carrots, Horseradish Demi and Aged Balsamic Reduction

42

#### **Flat Iron Charred Bison Ribeye (Durham Ranch) Wrapped with Applewood Smoked Bacon**

Buttered Asparagus, Truffled Steak Fries  
Sweet Soy Reduction

49

#### **Airline Chicken Breast**

Creamy Yukon Gold Whipped Potatoes, Wild Mushroom Ragout  
Baby Heirloom Tomatoes

22

### **FROM THE SEA**

#### **Alaskan Halibut**

Wild Mushroom Risotto, Sautéed Asparagus, Foie Gras Emulsion

31

#### **Soy and Ginger Glazed Chilean Sea Bass**

Diced Saffron Poached Yukon Gold Potatoes, Sautéed Broccolini  
Pickled Ginger Vinaigrette

41

#### **Herb Seared #1 Hawaiian Tuna**

Rice Noodles Sautéed with Shiitake Mushrooms and a Chili Paste,  
Tempura Fried Asparagus, Crab Pico de Gallo  
Wasabi Aioli and Spicy Soy Reduction

36

#### **Diver Scallops – 3 Ways**

Porcini Crusted Scallop, Sautéed Julienne Vegetables Grain Mustard Sauce  
Bacon Wrapped Scallop, Sautéed Red Lentils with Parsley Oil  
Caramelized Scallop, Corn Polenta and Balsamic Reduction

28

#### **Pan Seared Gulf Red Snapper**

Creamy Orzo Pasta, Shaved Red Onions, Arugula, Crispy Organic Mushrooms  
Caper and Chive Beurre Blanc

29

**Masraff's Proudly Serves Only Fresh, Wild Caught Fish Selections**

*All pricing subject to sales tax and 20% gratuity*

## **Dessert**

All Desserts \$9

Warm Double Chocolate Fondant,  
Vanilla Bean Ice Cream and Crème Anglaise

Warm Butterscotch Bread Pudding  
Butterscotch Sauce, Vanilla Bean Ice Cream

Butter Roasted Pear Crème Brulée and  
Whole Berry Sauce

Sorbet Terrine  
Passion Fruit, Lemon, and Strawberry

Lemon Meringue Cheesecake  
Raspberry Coulis

Hot Mini Doughnuts, Cooked to Order with  
Cinnamon and Sugar

Chocolate Truffle Sampler  
Chocolate Covered - Coconut - Sprinkles

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