



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

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

Smoked Salmon Rolls with Toasted Brioche

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

Southwestern Tenderloin & Truffle Oil Tomato Bruschetta

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

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, Passion Fruit Gelee, Tempura Shallots

Seared Lamb Lollipops, Raspberry Wine Syrup

Foie Gras Sliders with Truffle Apple Mayonnaise

Tempura Oysters, Caper and Chili Remoulade on Spoons

Mini Fried Snapper Wraps with Tartar Sauce and Sweet Soy Reduction

Lobster Stuffed Rigatoni Pasta with Tomato Cream Sauce

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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

Seared Mediterranean Branzino

Wild Mushroom Risotto, Sautéed Asparagus, Foie Gras Emulsion

33

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

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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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