



### 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*

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

## 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

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

## **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

Rock Shrimp Ravioli  
Fresh Basil and Fresh Mozzarella, Corn and Poblano Cream Sauce  
16

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*

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

## 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

Berkshire Double Pork Chop  
Yukon Gold Potato Puree, Pineapple Confit  
Porcini Mushroom and Sweet Shallot Sauce

31

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 a la Plancha  
Maine Lobster Pot Pie, Baby Carrots 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**

Pan Roasted Alaskan Halibut  
Wild Mushroom Risotto, Sauteed 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  
Wasabi Infused Whipped Potatoes  
Sunomono Salad, Sweet Soy Reduction

36

Diver Scallops – 3 Ways  
Porcini Crusted Scallop, Sauteed Julienne Vegetables Grain Mustard Sauce  
Bacon Wrapped Scallop, Sauteed Red Lentils with Parsley Oil  
Carmelized 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

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