

# RAINBOW LODGE™

## Houston Restaurant Week Menus August 1-21<sup>st</sup> Helping Houston's Hungry

Lunch \$20 (\$3 donated to Houston Food Bank)

### 1<sup>st</sup> Course Choices

Summer Figs, Speck, Maytag Blue

Smoked Duck Gumbo with Andouille Sausage & Wild Rice Pilaf

Garden Salad, Shaved Vegetables, Citrus Vinaigrette

### 2<sup>nd</sup> Course Choices

Slow Cooked Wild Boar Shoulder and Sweet Potato Cakes with

Sunny Side Quail Egg

Redfish (Farm Raised and Sustainable) on Spicy Stewed Okra with Homestead  
Gristmill White Corn Grits and Crispy Okra

“Hoppin’ John” - Field Peas, Tomato and Aromatic Rice. Upland Cress Topper  
(*non-meat and gluten free*)

Dinner \$35 (\$5 Donated to Houston Food Bank)

### 1<sup>st</sup> Course Choices

Smoked Duck Gumbo with Andouille Sausage & Wild Rice Pilaf

Seared Sea Scallop, Fennel and White Bean Puree, Tomato Pistou

Butter Lettuce Hearts, Bailey Hazen Bleu, Toasted Hazelnuts

### 2<sup>nd</sup> Course Choices

Redfish on “Hoppin’ John” - Field Peas, Tomato and Aromatic Rice. Upland  
Cress Topper (gluten free)

Slow Cooked Wild Boar Shoulder and Sweet Potato Cake with Sunny Side Quail  
Egg, Shaved Radish and Herb Salad

Grilled Hanging Tender with Creamed Spinach, Duck Fat Fingerlings and  
Hollandaise

### Dessert

Summer Figs, Speck, Maytag Blue (Gluten Free)

Croissant Bread Pudding with Bourbon Sauce

Trio of Refreshing Summer Sorbets

*Prices do not include tax, gratuity or beverages*