Little's

BANQUET MENU // $95 Per Guest

SOUP OR SALAD SELECT ONE

Local Greens · *Texas Goat Chevre, Candied Pecans, Fermented Honey Dressing*

Little's Caesar Salad · *Basil, Lace Croutons, Grana Bianco*

Scallop Chowder · *Parsnip, Celeriac, Smoked Potato, Bacon*

MAINS SELECT TWO

Gulf Grouper · *Radish Beurre Blanc*

Texas Redfish · *Castelvetrano Olive Salsa Verde*

Amish Chicken · *Crisp Sunchokes, Truffle Honey*

Petite Filet of Beef. · *Shellfish Au Poivre*

ADDITIONS TO SHARE SELECT TWO

Crisp Eggplant · *Nuoc Cham, Chili*

Grilled Broccolini · *Marcona Almonds, Sherry Gastrique*

Grits · *Texas Cheddar*

Roasted Marble Potatoes · *Cajun Ketchup*

DESSERT SELECT ONE

Chocolate Pot De Crème · *Chocolate Tuile, Raspberry Chantilly, Chocolate Shortbread*

Spiced-Carrot Blonde Brownie · *Salted Carrot Caramel, Pineapple Compote, Cream Cheese Gelato, Pecan Nougatine*

Selection of Seasonal Sorbets

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ADD-ONS

CHILLED

Oysters on the Half Shell* · *Mignonette, Horseradish, Citrus // Market*

Wild-Caught Shrimp · *Pomegranate Cocktail Sauce // $29*

Dry Aged Tuna Crudo · *Roasted Pepper, Red Walnut, Pomegranate, Mint // $27*

WARM

Baked Gulf Oysters · *Blue Crab, Garlic Soubise, Absinthe, Parmesan // $29*

Crab Croquettes · *Asparagus, Coconut, Pickled Mushrooms // $36*

Grilled Octopus · *Marble Potatoes, Sesame, Schug, House Pimenton // $36*

**Items may be cooked to order, are served raw or undercooked, or may contain raw or uncooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

†Please alert your Server of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items.