



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 – 10:00 pm

Friday & Saturday
5:00 pm – 11:00 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

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

***Additional \$2 per person**

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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

Country Fried Coturnix Quail
Pickled Red Onion, Sweet Corn Emulsion
15

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

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

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Entrees

Soy and Ginger Glazed Chilean Sea Bass
Saffron Poached Yukon Gold Potato Medallions, Sautéed Broccolini
Pickled Ginger Vinaigrette
39

Herb Seared #1 Hawaiian Tuna
Wasabi Infused Whipped Potatoes
Sunomono Salad, Sweet Soy Reduction
35

Caramelized Diver Scallops
Roasted Red Bell Pepper and Feta Cheese Infused Polenta
Sweet Mango and Pepper Relish, Chive Beurre Blanc
28

Pan Seared Gulf Red Snapper
Creamy Orzo Pasta, Shaved Red Onions, Arugula, Crispy Chanterelles
Caper and Chive Beurre Blanc
28

Airline Chicken Breast
Creamy Yukon Gold Whipped Potatoes, Wild Mushroom Ragout
Baby Heirloom Tomatoes
22

Berkshire Center Cut Double Pork Chop
Char Siu glazed Gnocchi, Chanterelle Mushrooms, Pickled Baby Carrots
Burgundy Balsamic Reduction
31

** Pork Chop not available on groups of 30 or more

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
Lobster Infused Yukon Gold Potato Puree, Roasted Sunburst Squash and Baby Zucchini
Horseradish Demi Glaze
41

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Herb Roasted Australian Rack of Lamb
Peruvian Purple Potato Puree, Cauliflower Ratatouille
Roasted Garlic Pesto
42

Flat Iron Charred Bison Ribeye (Durham Ranch) Wrapped with Applewood Smoked Bacon
Buttered Asparagus, Truffled Steak Fries
Sweet Soy Reduction
49

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
Mango, 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 - Cocoa Powder

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