

DINNER \$32 + WINE PAIRING \$26

First Course - choice of -

TOD MUN shrimp cake with kaffir lime & cucumber relish **PAD HOI** wok PEI mussels with red curry & thai basil

wine paring choice of

Dr. Loosen Reisling, Germany Zonin Prosecco, Italy

Second Course - choice of -

GAI YANG southern style marinated half chicken with herbs & sweet chili **BANGKOK FISH** wok chili fish filet with eggplant, green beans & prik-khing

wine paring choice of

ST. Franscis Merlot, Sonoma Silverado Chardonnay, Carneros

Third Course - choice of -

MOLTEN CHOCOLATE CAKE strawberry coulis, almond brittle and vanilla bean ice cream

CRÈME BRULEE jackfruit and lychee with crispy banana coconut roll

wine paring

Prieure d'Arche Sauternes

Benefiting the



THROUGH JUNE 30, 2019

THIS EVENT ADVANCES FORMER FIRST LADY BARBARA BUSH'S LITERACY LEGACY THROUGH
THE BARBARA BUSH HOUSTON LITERACY FOUNDATION. UPTOWN HOUSTON WILL MAKE A \$10,000
DONATION TO THE FOUNDATION ON BEHALF OF ALL RESTAURANTS PARTICIPATING IN THE DINE AROUND.

