



# MUTINY

WINE ROOM

## WINE FLIGHTS

### SIPPIN' BUBBLES | \$25

NV Poulet et Fils Crémant de Die

NV Domaine de Bois Mozé  
Crémant de Loire Brut Rosé

NV Terra Mädi Blanc de Noirs

### STAYCATION IN PINK | \$25

2023 Château Routas Côteaux  
Varois en Provence Rosé

2023 Can Sumoi "La Rosa" Rosé

2020 Kagan Cellars Rosé

### COOL SUMMER REDS | \$25

2015 Bodegas Artadi "Pasos de  
San Martín" Garnacha

2022 Domaine A. Pegaz Beaujolais

2022 Cantina Trabucco "Érre"  
Falerno del Massico Rosso

### KAGAN CELLARS | \$35

2017 Kagan Cellars Chardonnay

2018 Kagan Cellars Pinot Noir

2022 Kagan Cellars Sangiovese

## SIDES | \$7

### ROASTED ASPARAGUS (V, GF)

Vin cotto, feta & almond crumble

### SPRING "CAROLINA GOLD RICE" RISOTTO (GF)

Fava beans, mint, lemon zest, charred  
green pea tendrils

### ROASTED BABY CARROTS (V, GF)

Whipped truffle honey chèvre, garden  
herbs, lemon-herb vinaigrette

### TRUFFLE STEAK FRIES (V, GF)

Kennebec potato, 24-month aged  
Parmigiano, black garlic aioli,  
house-made Campari tomato ketchup



## \$39 PER PERSON

\$5 from each dinner will benefit the Houston Food Bank,  
providing 15 meals to hungry families.

### Choice of FIRST COURSE

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#### FIVE-PEPPER SWEET CREAM SOUP

Grilled house focaccia bread, crème fraiche

#### MEDITERRANEAN GARDEN SALAD

Cucumbers, tomatoes, feta cheese, garden herbs, couscous, blueberries,  
hydroponic lettuces

#### CHEF'S CHOICE CHARCUTERIE & CHEESE

Roasted almonds, house bread, fruit & olives

#### FRESH EAST COAST OYSTERS THAI SET-UP\* (3) (GF) + \$5

Nam Jim Thai salsa verde, chili jam, fried shallots, lime

#### HUMMUS & MUTABAL DIP (V)

Green chickpea hummus with EVOO, smoked eggplant mutabal dip,  
rye flatbread, crudité

#### GULF SNAPPER CEVICHE\* (GF)

Smoked Merkén "Leche de Tigre" marinade, sweet potato chips

### Choice of SECOND COURSE

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#### ROASTED GREEK BRANZINO

charred lemon, black olives, rosemary, summer squash, wheat grain &  
chickpea salad

#### GRILLED BAVETTE SIRLOIN

6 oz. Bavette steak topped with roasted cherry tomato, corn & garden  
basil, oven-baked lemon fingerling potatoes, roasted shallot vinaigrette

#### SPRING "CAROLINA GOLD RICE" RISOTTO (V)

Fava beans, mint, lemon zest, charred pea shoots,  
Parmigiano & Mascarpone cheese

#### AUSTRALIAN RACK OF LAMB\* (GF) | +\$10

Spring "Carolina Gold Rice" Risotto, fava beans,  
green pea tendrils & mint salad

#### SMOKED DUCK BREAST\* (GF) | +\$10

Sweet ginger & plum glaze, duck fat potatoes,  
wok-seared sugar snap peas

### Choice of THIRD COURSE

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#### BERRIES & ICE CREAM SANDWICH

Vanilla bean Chantilly cream

#### CHAMOMILE & LEMON CRÈME BRÛLÉE

Mill-King Creamery heavy cream, Meyer lemon, chamomile tea

#### CHOCOLATE & RED WINE CUSTARD

Vanilla whipped cream, toasted hazelnuts