



KNOX
BISTRO

MOTHER'S DAY 2022

\$75

Bruno Davailon
Partner Chef

Ora King Salmon Carpaccio*
meyer lemon, dill, crispy quinoa

Smoked White Fish Dip
trout roe, radish, lemon cream, grilled country bread

Half Dozen East Coast Oyster*
mignonette, cocktail sauce, lemon

Tomato Gazapacho
pinenut, basil, olive oil, challah croutons

Leek Salad
mustard vinaigrette, bistro style

Beef Tartare*
grass fed beef filet, condiments, horseradish, potato chips



French Toast
banana rum flambè, challah, chantilly cream, caramelized almond

Lamb & Egg Kefta
spiced lamb meatballs, egg, moroccan tomato sauce, cilantro

French Omelette
boursin cheese, chive, field greens

Salmon Gravlax Benedict*
house baked biscuit, spinach, meyer lemon hollandaise

Crab & Spinach Quiche
butter lettuce, green goddess dressing

Grilled Branzino
ratatouille, drupe olives, basil

Chicken & Waffles
fried chicken breast, fresno chile sauce, gravy, maple syrup F

Filet Mignon Frites (+\$10)
maitre d'hôtel butter, watercress



KIDS

12 YRS & UNDER
\$30 +Dessert

Chicken & Waffles
fried chicken breast, gravy, maple syrup

or

French Toast
caramelized banana, challah, lime zest, cinnamon, maple syrup



ADDITIONS

Pastry & Bread Basket \$14
chocolate croissant, banana bread, lemon blueberry scone,
buttermilk biscuit, house-made jam, butter

Quiche Lorraine \$17
mixed green salad

Dutch Siberian Caviar* \$85
traditional accompaniments

Jumbo shrimp Cocktail \$26

Whenever possible, we use seasonal, locally sourced, organic ingredients to support Texas farmers. Products go from farm-to-table.

*Consuming raw or undercooked meat or fish may cause food borne illness. Please notify us of any food allergies.