



In a city where Creole and Cajun reign supreme, Chef Chris Montero serves up fresh local seafood and housemade pastas with Creole Italian flair at this chic Ralph Brennan eatery. Don't miss the 10¢ martinis at lunch or the Lobster Ravioli.

**CALL 522-2426 FOR RESERVATIONS & MENTION THE NOBA HOUSTON'S BALLET
310 CHARTRES STREET
CHOICE OF STARTER, ENTRÉE AND DESSERT - \$35 INCLUSIVE**

- I -

MISTA SALAD

Seasonal baby greens tossed in housemade sun-dried tomato vinaigrette, crumbled goat cheese and toasted pine nuts

LEMON PARMESAN SALAD

Crisp romaine lettuce and ripe grape tomatoes are tossed in a lemon and parmesan dressing with garlic croutons and shaved Parmigiano-Reggiano cheese

SOUP OF THE DAY

Prepared daily using the freshest ingredients

- II -

LOBSTER RAVIOLI

Our ravioli filled with Maine lobster and Gulf shrimp, tossed in a champagne butter sauce and garnished with caviar

BACCO SHRIMP

Jumbo Louisiana Gulf shrimp served New Orleans style, in a peppery sauce of garlic, fresh rosemary, Abita Amber beer, and Creole seasonings finished with butter.
Served with toasted ciabatta bread for dipping

ROASTED CHICKEN & STRACCI

Housemade pasta rags tossed with roasted chicken morsels, fresh spinach and basil in a light tomato sauce and garnished with Parmigiano-Reggiano cheese

- III -

LEMON ICE BOX PIE

Cool and creamy lemon pie, with a lightly sweetened graham cracker crust, finished with fresh berries and raspberry coulis

ULTRA CHOCOLATE PANACOTTA

A rich chocolate creamy dessert served with a coulis of red raspberries and crowned with a dark chocolate curl

SEASONAL SORBET