



STOP FOOD WASTE SERIES RESTAURANT LIST



93'Til (dish)

Item Name: Roasted Carrots

Description: The Roasted Carrots at 93'Til is a multi-use zero-waste dish. Chef Jeff Potts uses the tops and tail ends of the carrot to make the vindaloo curry that tops the dish, and any leftover milk goes into making their house-made paneer cheese. Cilantro and pistachios bring freshness and crunch to complete this dish.

Price: \$14 / \$2 donation

Photos [HERE](#) (Credit: Emily Jaschke)

GUARD — AND — GRACE

Guard and Grace (dish)

Item Name: Hamachi Sashimi

Description: Guard and Grace's Hamachi Sashimi has little to no waste. Chef Adam Vero uses Pop Rocks to add a "POP" to this sophisticated dish and completes it with a Yuzu Truffle Soy drizzle.

Price: \$21 / \$2 donation

Photos [HERE](#) (Credit: Emily Jaschke)

H A N D O | KANPAI CLUB

Hando + Kanpai Club (dish)

Item Name: Croquette Bites

Description: Chef Man Nguyen at Hando is using remaining vegetable scraps to create delicious Croquette Bites. Eggplant, chickpeas, onion and bell pepper are mashed, coated in panko bread crumbs and fried. Four (4) croquettes are then placed on top of yuzu truffle aioli and topped with pickled cucumbers, chili threads and oranges. (Hando also designed a Second Servings t-shirt where 100% of proceeds will benefit Second Servings; available while supplies last)

Price: \$5 / \$1 donation to be added

Photos [HERE](#) (Credit: Emily Jaschke)



El Topo (dish)

Item Name: Chicken Leg Quarter

Description: The Chicken Leg Quarter at El Topo utilizes every piece of the chicken. Chef makes a birria consommé by using the leg quarter and the rest of the chicken. Next, the leg quarter is stuffed with sikil pa'ak & quesillo oaxaca—which is used throughout the menu—deep fried and placed on top of shaved cabbage.

Price: \$30 / \$3 donation to be added

Photos [HERE](#) (Credit: Emily Jaschke)



Winnie's (cocktail)

Item Name: I Left My Heart in Galveston

Description: Tina Marie at Winnie's created a cocktail ecosystem to create the "I Left My Heart in Galveston" martini! Citadelle Gin is infused with oyster shells, butts of the oyster mushrooms leftover from the kitchen and fennel fronds for 2 days. After, it is mixed equal parts with Dolin Blanc Vermouth and garnished with dehydrated fennel frond mimicking seaweed.

Price: \$12 / \$2 donation

Photos [HERE](#) (Credit: Emily Jaschke)



Local Foods - Heights (dish)

Item Name: Zero-Waste Shrimp & Grits

Description: Chef Gregg Beebe at Local Foods Heights will be making a Zero-Waste Shrimp & Grits. To make this dish as zero-waste as possible, parmesan rinds are utilized in the broth for the grits. Then, a broth is made with the shells of the shrimp and added to roasted tomato ends and red pepper ends to create the sauce. Grilled shrimp are artfully placed on the grits and the sauce surrounds the grits.

Price: \$18 / \$3 donation

Photos [HERE](#) (Credit: Emily Jaschke)



Russo's NY Pizzeria & Italian Kitchen (dish)

Item Name: Gnocchi Gorgonzola

Description: Cross-utilizing ingredients from the rest of the menu, owner and Chef Anthony Russo of Russo's NY Pizzeria & Italian Kitchen is highlighting his made-from-scratch Gnocchi Gorgonzola. This dish is available at the following 6 locations: Galleria, Kingwood, Midtown, Galveston, New Caney and Bridgeland.

Price: \$18.95 / \$2 donation

Photos [HERE](#) (Credit: Emily Jaschke)



Concure (dish)

Item Name: Pappa Al Pomodoro

Description: Concure is highlighting an old recipe from Tuscany called the Pappa Al Pomodoro. Made from the heart of the Italian grandmother, day-old bread is soaked in olive oil, tomato and onion, then whipped to create a smooth consistency—ready to be enjoyed. At Concure, it is finished with house-made burrata, fresh radishes, purple basil, croutons and herb oil.

Price: \$14 / \$2 donation to be added

Photos [HERE](#) (Credit: Emily Jaschke)



Traveler's Table (dish)

Item Name: Vegetable Chilaquiles Suizos

Description: Using a mix of ingredients from other menu items, Executive Chef Stanton Bundy artfully created a Vegetable Chilaquiles Suizos using *green suiza sauce, crispy tofu, vegan goat cheese crema, broccolini, cauliflower, carrots, cherry tomatoes, cilantro and crispy tortilla chips*. Available on the Brunch Menu Friday-Sunday.

Total Price: \$17 / \$5 donation

Photos [HERE](#) (Credit: Jenn Duncan)



FOUR SEASONS
HOTEL
HOUSTON

[Bayou & Bottle](#) @ [Four Seasons Hotel Houston](#) (cocktail)

Item Name: Use it or Lose it

Description: Every bit of the lemon is used when making the refreshing and waste-free "Use It or Lose It" cocktail! Beverage Manager Johnathan Jones begins by dehydrating the skin of the lemon to create a powder, then macerates spent lemons in Old Grand-Dad Bonded Whiskey for 24 hours to give the whiskey a bright, lemony flavor. To complete the highball cocktail, he combines the juice from the macerated lemon and powder, shakes and pours it over ice, then tops it with Topo Chico and blackberries to garnish.

Price: \$14 / \$1 donation

Photos [HERE](#) (Credit: Emily Jaschke)

THE GROVE

RESTAURANT • BAR • VIEW

[The Grove](#) (dish)

Item Name: Cauliflower Koshary

Description: Having grown up in Egypt, Chef de Cuisine Ryan Williams is highlighting a Cauliflower Koshary. This classic Egyptian dish includes jasmine rice, black lentils and chickpea spiced with dukkah and placed on a bed of chile-tomato sauce. Unique to The Grove, the dish is then topped with rainbow cauliflower, fingerling potatoes, fried shallots and fried tomato peels taken from the whole tomato from the chile-tomato sauce.

Price: \$21 / \$2 donation

Photos [HERE](#) (Credit: Emily Jaschke)



dessert gallery

BAKERY & CAFE

[Dessert Gallery](#) (dish)

Item Name: Bar Edges

Description: Dessert Gallery cuts the crispy edges from their assortment of bar flavors to make the perfect square. The Edges are available in-store while supplies last.

Price: \$2.85 / 50% of proceeds will be donated

Photos [HERE](#) (Credit: Dessert Gallery)

COMMON BOND

[Common Bond Brasserie & Bakery - Downtown](#) (dish)

Item Name: Spring Carrots & Chicken Ballotine

Description: Utilizing every part of the carrot, Executive Chef Jason Gould roasts baby carrots, then places on top of a carrot trimming puree. Next, he creates falafel using carrot top greens and chickpeas. To accommodate the carrots, he makes a chicken mousse using the breast and thigh, then wraps the mousse with the remaining chicken to create a Ballotine. A Carraway buttermilk dressing completes the dish.

Price: \$27 / \$5 donation to be added

Photos [HERE](#) (Credit: Emily Jaschke)



Hotel GRANDUCA
HOUSTON

[Alba Ristorante @ Hotel Granduca](#) (full menu)

Item Name: Three-Course Degustazion Menu

Description: Executive Chef Maurizio Ferrarese at Hotel Granduca's Alba Ristorante is showcasing a three-course Degustazion Menu that is available by menu or a la carte. **Roasted Eggplant with** Vegetable caponata and tuna crudo; **Saffron Risotto al Salto with** wild mushroom , burrata cheese and gold; and **Beef Polpettone** with truffle mashed potatoes, baby carrots, asparagus and crispy polenta.

Price: \$128 / \$8 donation

Photos [HERE](#) (Credit: Emily Jaschke)