



BRASSERIE 19 HOUSTON RESTAURANT WEEK

AUGUST 1ST THROUGH SEPTEMBER 1ST, 2025
BENEFITING HOUSTON FOOD BANK



\$55 PER PERSON
NOT INCLUDING TAX AND GRATUITY

FIRST COURSE

CHOOSE FROM THE FOLLOWING:

FRENCH ONION SOUP
caramelized onion, beef consommé, melted gruyere

DEVILED EGGS
*daily caviar, pickled onion, dill
add smoked salmon* \$4*

MERGUEZ SAUSAGE CROQUETTES
goat cheese, spiced tomato jam

WATERMELON SALAD
crumbled feta, cucumber, balsamic dressing

SECOND COURSE

CHOOSE FROM THE FOLLOWING:

TROUT ALMONDINE
haricot verts, sliced almond, capers, brown butter

BEEF BOURGUIGNON
braised short rib, red wine jus, potato purée

PARISIAN GNOCCHI (V)
*pistou, cippolini onion, roasted corn, oyster mushroom
add chicken +\$12, shrimp +\$18, salmon* +\$17*

THIRD COURSE

CHOOSE FROM THE FOLLOWING:

VANILLA CRÈME BRÛLÉE
caramelized sugar, fresh berries

OLIVE OIL ALMOND CAKE
whipped crème fraîche, blueberry compote

NUTELLA BROWNIE
whipped mascarpone, fresh berries

SIDES

BRUSSELS SPROUTS \$10
ASPARAGUS \$10
HARICOT VERTS \$8
MASHED POTATOES \$8
POMMES FRITES \$8

FEATURED WINES BY THE GLASS

SPARKLING

DELAMOTTE, BRUT, CÔTE DES BLANCS, NV
\$26/\$94
*lemon zest, white flowers, toasted brioche,
crisp acidity, creamy mousse*

WHITE

2022 JEAN-MARC BOILLLOT, MÂCON-LUGNY,
LES GENIÈVRES \$22/\$78
*ripe peach, white flowers, toasted almond
silky texture, refreshing acidity*

ROSÉ

2023 J. DE VILLEBOIS, SANCERRE ROSÉ,
LOIRE VALLEY, FRANCE, \$13/\$48
*wild strawberry, rose petals, citrus peel,
lovely acidity, light-bodied*

RED

2017 SEÑORIO DE SARRÍA, RESERVA ESPECIAL,
CAB. SAUV. / CARIÑENA, NAVARRA, SPAIN
\$17/\$62
*black cherry, tobacco, sweet spices,
velvety tannis, long finish*