

# The Houstonian Hotel, Club & Spa Announces a Spring Menu Refresh at TRIBUTE

*The Houstonian Hotel, Club & Spa unveils a vibrant spring menu refresh at TRIBUTE inspired by the rich culinary traditions of Texas, Louisiana, and Mexico.*

HOUSTON, TX, UNITED STATES, April 16, 2025 /EINPresswire.com/ -- From the Texas Gulf Coast's freshest seafood to just-picked produce from local farmers and the bold flavors of Louisiana and Mexico, the culinary team at [TRIBUTE](#) knows that the best dining experiences come from sourcing the best ingredients. The new spring menu at TRIBUTE celebrates the season's delicious flavors with breakfast, lunch, dinner, and cocktail menu additions.



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The chefs at TRIBUTE are no stranger to collaboration. Executive Chef Gonzalo Campos, Chef de Cuisine Jeff Boudreaux, and Director of Food and Beverage Neal Cox share a passion for Mexico, Louisiana, and Texas flavors. With each menu iteration, they infuse their culture's unique flavors and ingredients to create connections through a reimagined dish.

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*Executive Chef Gonzalo Campos, TRIBUTE*

"At TRIBUTE, we know that food connects us," says Executive Chef Gonzalo Campos. "We spend a lot of time thinking of ways to combine flavors using local ingredients that our guests will enjoy. Spring is the perfect time to show off the best of our local farmers, ranchers, and fishermen."

From Churro French Toast drizzled with cinnamon and dulce de leche for breakfast, Conchon de Lait Po Boy packed with roast pork, cabbage slaw, and

creole mustard remoulade at lunch, or Salmon en Croûte with dill caper hollandaise and braised leeks for dinner, each meal offers a fresh and exciting experience.

Cocktail enthusiasts also have a bevy of new seasonal additions, including Michelada Way, a take on a classic made with Modelo Especial, El Jimador tequila, Clamato, Cholula, Tajin, and chamoy. A Parisian-inspired Boulevardier with Still Austin Rye, Antica Formula, and Campari is new to the menu. The Key Lime Pie features Botanist Gin, Licor 43, lime, pineapple, and cream for those seeking a sweet taste of spring.

The inspiration behind the dishes is at the heart of every menu at TRIBUTE. The Tuna Recado Negro, found on the lunch and dinner menus, pays tribute to heirloom corn with three colors and flavors of crispy tostadas brought from Oaxaca. The tuna is marinated in the Yucatan's most distinctive seasoning, Recado Negro, a smoky spice blend made from charred red chilies, garlic, oregano, and cumin.

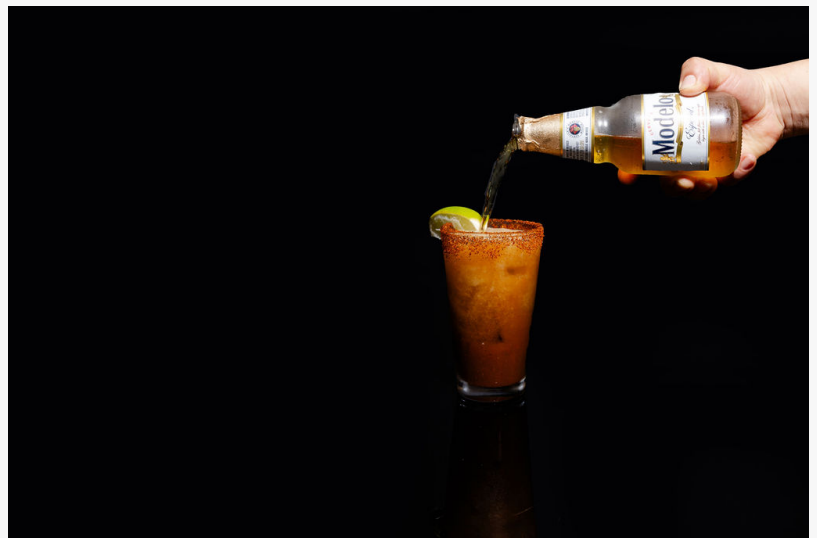
Like the Tuna Recado Negro, Huaxmole is also new to the menu and inspired by flavors south of the border, specifically from Executive Chef Gonzalo Campos' mother in Puebla, Mexico. Made with tomato, guaje seeds, garlic, and chiles, Huaxmole is the sauce beneath the juicy Iberico Pork Chop.

To highlight a bounty of flavors from Texas' Gulf Coast, the Gulf Seafood Papillote is piled high with redfish, jumbo lump crab, shrimp, doused in crawfish velouté, and served on a bed of popcorn rice.

Additional highlights from the spring menu include:



The Iberico Pork Chop Huaxmole served with wild mushrooms, chayote, and squash blossoms.



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Asparagus Salad made with eggs, radishes, crispy capers, and herb mustard vinaigrette.

Spring salad is made with Oja Santa goat cheese, local greens, Texas strawberries, candied walnuts, and white balsamic vinaigrette.

Blackened redfish served with crawfish etouffee, zucchini beignet, spring onion remoulade, and corn sprouts.

Grouper al Pastor made with achiote-pineapple adobo, esquites, and heirloom tortillas.

Gulf Seafood Papillote is served with redfish, jumbo lump crab, shrimp, crawfish veloute, and popcorn rice. Iberico Pork Chop Huaxmole served with wild mushrooms, chayote, and squash blossoms.

Grilled Rocky Mountain Lamb Chops served with vegetable pappardelle and fava bean-lamb ragout, lamb jus, and mint.



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[Photos available here.](#)

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Located in the heart of Houston, [The Houstonian Hotel, Club & Spa](#) is a Forbes Travel Guide Four-Star secluded retreat adjacent to the city's iconic Memorial Park and minutes from downtown, the Galleria, and Energy Corridor. The Houstonian recently completed a \$70 million master plan renovation and was named in Travel + Leisure's World Best Awards as the #1 Resort Hotel in Texas. The resort is a member of Preferred Hotels and Resorts and is known for its timeless nature, elegant décor, private fitness club, and its involvement in Houston's historic events and celebrations. Guests at The Houstonian Hotel may relax and rejuvenate on a 27-acre oasis, with floor-to-ceiling wooded views in its 280 newly renovated guest rooms and suites, including a new Bush Suite with memorabilia from President George H.W. Bush's time at the property. TRIBUTE restaurant serves authentic Tex-Lex cuisine with an impressive wine list, The Bar & Patio is a classic local favorite, and the Coffee Shop serves guests in the elegant hotel lobby. The hotel has 33,890 square feet of indoor meeting space and 87,349 square feet of outdoor meeting space with a "Houstonian Experiences" menu for corporate and social groups, meetings, and celebrations. The 185,000-square-foot Houstonian Club offers over 180 weekly

group exercise classes, aquatic programs, indoor and outdoor tennis, a resort pool with a rockslide, a 25-meter sports lap pool, and a quiet garden pool. Houstonian Club Members and Houstonian Hotel guests enjoy the club's luxurious locker rooms and wet areas, a fully equipped fitness floor with over 300 pieces of equipment, indoor turfed fitness zone, enhanced group exercise fitness studios, cycle studio, a private yoga studio with aerial silks, and an indoor basketball court. The club also provides 2 areas for children ages 6 weeks to 12 years, kids camps, and special events and programming plus an outdoor playground and butterfly garden. Poolside dining is available at the expansive Arbor Grill, with wood decks, TVs, and a fire pit, and the club's grab-and-go called Refuel offers light fare and Starbucks Coffee. The club offers a full-time registered dietitian, and a wellness therapy suite called The Covery by The Houstonian Club. At 26,500 square feet, Trellis Spa at The Houstonian is the largest luxury spa in the state of Texas. From the outside, it resembles a magnificent European Villa with statuesque architecture and luscious gardens. On the inside, soothing, nature-inspired hues complement a grand, light-filled reception, renovated treatment rooms, sauna and wet areas, a scenic treetop dining room, an indoor Reflection Pool, and tranquil lounging areas. Its outdoor Soaking Pools and Garden provides an authentic contrast bathing experience with open-air cabanas, rocking chairs, a fire pit, and a butterfly art installation. The Houstonian also includes Sage 'n' Bloom Floral Studio, providing bespoke floral services for weddings and celebrations, client experiences, and corporate installations on-property and to the public.

One of Houston's historic gems, the property is known for its grace, comfort, and unparalleled guest experience.

<http://www.houstonian.com/the-club>

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