



# RESTAURANT WEEK 2019

## III COURSE MENU

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*please make one selection from each course*

### First Course

III Forks Salad <sup>GF</sup>

*toasted pecans, blue cheese, Granny Smith apples, maple pecan vinaigrette*

Lobster Bisque

*whole chunks Maine lobster, brandy cream base*

### Entrée Choice

6 oz Filet Mignon <sup>GF</sup>

*with white truffle & toasted garlic butter, French green beans*

Lamb Chops <sup>GF</sup>

*Peruvian potatoes, Bing cherry chutney, Gorgonzola butter sauce*

Alaskan Halibut

*pistachio-crust ed halibut, sautéed baby spinach, lemon buerre blanc*

Portobello Mignon <sup>GF, V</sup>

*smoked gouda, grilled asparagus, cauliflower mash, charred pepper coulis*

### Dessert

New Orleans Style Bread Pudding

*cognac butter, chantilly cream*

Hazelnut Gelato <sup>GF</sup>

*fresh raspberries, chocolate ganache*

**\$50 per person**

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(GF) Gluten Free (V) Vegetarian

*III Forks Restaurant will donate \$8 to the Central Texas Food Bank  
from each \$50 ARW dinner sold. Thank you for dining with us!*

*Excludes tax and gratuity.*

\*Notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain conditions. Please direct any food allergy concerns to the manager prior to placing your order.