

III FORKS

PANHANDLE TO TABLE



I

SMOKED QUAIL RILLETTES

on Pecan Crostini with Pickled Okra Relish

paired with

2023 William Chris Petillant Naturel Rosé
Garrison Brothers Honey Dew Whiskey Sour &
Garrison Brothers Old Fashioned

II

PAN-SEARED GULF SHRIMP

Corn & Poblano Puree, Microgreens

paired with

2023 William Chris Roussanne, *Texas High Plains*

III

BABY ARUGULA & HEIRLOOM TOMATO SALAD

Texas Goat Cheese Mousse and Pecan Vinaigrette

paired with

2021 William Chris Moonlight Vineyard Blend

IV

CERTIFIED ANGUS BEEF® BRAND RIBEYE jalapeño bearnaise

Truffle-Infused Potato Puree, and Seasonal Vegetables

paired with

2021 William Chris Cabernet Sauvignon, *Newsom*
2020 William Chris Mourvèdre, *La Pradera*

V

LAVENDER-INFUSED TEXAS PEACH TART

Honey-Thyme Ice Cream

paired with

2023 William Chris Sauvignon Blanc, *Dell Valley*



*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.