

III FORKS

PANHANDLE TO TABLE



I

SMOKED QUAIL RILLETTES

on Pecan Crostini with Pickled Okra Relish

paired with

WINE: 2023 William Chris Petillant Naturel Rosé

COCKTAILS: Garrison Brothers Honey Dew Whiskey Sour &
Garrison Brothers Old Fashioned

II

PAN-SEARED GULF SHRIMP

Corn & Poblano Puree, Microgreens

paired with

WINE: 2023 William Chris Roussanne, Texas High Plains

BOURBON: Garrison Brothers Small Batch Bourbon

III

BABY ARUGULA & HEIRLOOM TOMATO SALAD

Texas Goat Cheese Mousse and Pecan Vinaigrette

paired with

WINE: 2021 William Chris Moonlight Vineyard Blend

BOURBON: Garrison Brothers HoneyDew Bourbon

IV

CERTIFIED ANGUS BEEF® BRAND RIBEYE jalapeño bearnaise

Truffle-Infused Potato Puree, and Seasonal Vegetables

paired with

WINE: 2021 William Chris Cabernet Sauvignon, Newsom

2020 William Chris Mourvèdre, La Pradera

BOURBON: Garrison Brothers Single Barrel Bourbon

V

LAVENDER-INFUSED TEXAS PEACH TART

Honey-Thyme Ice Cream

paired with

WINE: 2023 William Chris Sauvignon Blanc, Dell Valley

BOURBON: Garrison Brothers Balmorhea Bourbon



**Panhandle
Proud**

William Chris
VINEYARDS

**GARRISON
BROTHERS**
Distillery

*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.