

2011 KRLD Restaurant Week Menu

Thank you for supporting The North Texas Food Bank and the Lena Pope Home.



Optional Appetizer Course

Ahi Tuna Tartare

7.00 without Central Market certificate

First Course

III Forks Salad

Tomato Onion Salad

Seafood Bisque

Second Course

Served with ripe tomatoes and spring onions.

Chateaubriand

With a shiitake mushroom cream sauce, potatoes and sugar snap peas

Fire Box Chicken & Crab Cake

With red pepper sauce, potatoes and sugar snap peas

Pan Seared Mahi Mahi

Topped with pineapple-mango relish and served with wild rice and sugar snap peas

Third Course

Chocolate Ganache Cake

Texas Pecan Cake

\$35 per person

Wine Pairing

2008 Tilia, Cabernet Sauvignon, Mendoza, Argentina 7.5 / 28

2009 Tilia, Chardonnay, Mendoza, Argentina 7.5 / 25

Ultimat Orange Crush

*Ultimat Vodka with Patrón Citrónge,
orange juice and lime juice 7*

Añejo Alexander

*Patrón Añejo, XO Café and
cream with a dash of nutmeg 7*

Price does not include beverages, tax, or gratuity.