

**AUSTIN
RESTAURANT
WEEK**

Green Pastures
RESTAURANT

Appetizers *(choose one)*

The Upland Game Plate: Quail, Quail and Some More Quail

Bacon Wrapped Jalapeno Stuffed Texas Quail Breasts
Quail Sausage with Jalapeno and Cranberry
BBQ Quail Legs with Hoisin and Sesame Salt

Brie: A Soup, A Sandwich, A Midnight Snack

Porcini and Brie Soup
Brie Sandwich with Hazelnuts, Caramelized Onion and Balsamic-Fig Coulis
Brie, Bananas, Pecans, Waffles, Creme Fraiche and Maple Syrup

Yes, It's Back, But Better

A Tempura Lobster Tail
With Lobster-Brandy Mashed Potato, Sweet Corn Nage and Chimichurri

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Entrées *(choose one)*

Garbanzo Bean Dumplings With Exotic Mushrooms

Goat Cheese, Chayote, Sweet Potatoes, Oven-Cured Tomatoes,
Spinach, Walnuts, Cream and Cracked Long Pepper

Grilled Flat Iron Steak*

With Artisan Blue Cheese, Mushrooms, Brandy and Grains of Paradise,
Black Pepper Green Beans, Coriander Dusted Onion Rings, and Shiraz-Spiced Apple Ring

Rainbow Trout with Shrimp and Crawfish Sausage

Orange-Saffron Butter, Swiss Chard, Wasabi Mashed Potatoes and Guajillo Essence

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Classic Desserts Since 1946 *(choose one)*

Texas Pecan Ball

Large scoop of vanilla ice cream rolled in crushed pecans and topped with our homemade fudge sauce

Cheesecake

Rich and velvety New York style cheesecake with raspberry and blackberry sauces

Green Pastures Bread Pudding

Traditional New Orleans style bread pudding with white chocolate, pecans, cinnamon, and nutmeg.
Served with a Jack Daniels sauce

\$25 per person

