



FORKS & CORKS DINNER SERIES PRESENTS

ANNUAL WINEMAKER
DINNER FEATURING

Share a Splash Wine Company

RECEPTION

GOAT CHEESE ARANCINI

Crispy Risotto, Arugula, Apple Vinaigrette

Paired with Astrolabe Kekerengu Coast Sauvignon Blanc, New Zealand

FIRST COURSE

CITRUS ROASTED ATLANTIC COD

Coconut-Curry Cream, Zucchini Noodle, Popcorn

Paired with Astrolabe Wrekin Vineyard Chenin Blanc, New Zealand

SECOND COURSE

PEPPERED PORK RIBEYE

Caramelized Onion Risotto, Haricot Vert, BBQ Glaze, Crispy Onion

Paired with Cannonball Cabernet Sauvignon, California

THIRD COURSE

BRAISED SHORT RIB

Celery Root Potato Croquette, Roasted Root Vegetable, Red Wine Jus

Paired with Angels & Cowboys Proprietary Red, Sonoma County

GRANDE FINALE

LIME CURD TARTLET

Roasted Fresh Strawberry, Meringue

Paired with Angels & Cowboys Brut Rose, Northern California

