



FORKS & CORKS DINNER SERIES PRESENTS

## ANNUAL WINEMAKER DINNER

### RECEPTION

GRILLED HALLOUMI

Arugula, Apple Vinaigrette, Cauliflower, Pomegranate, Pistachio  
*Santa Margherita Sparkling Rosé, Veneto, Italy*

### FIRST COURSE

PORK TENDERLOIN ROULADE

Prosciutto, Leek, Roasted Red Pepper, Goat Cheese, Sweet Potato,  
Balsamic Glaze

*Lamole di Lamole Maggiolo Chianti Classico, Tuscany, Italy*

### SECOND COURSE

PHYLLO WRAPPED SALMON

Blistered Tomato, Garlic Spinach, Citrus Beurre Blanc  
*Rombauer Carneros Chardonnay, California, United States*

### THIRD COURSE

TORNEDO ROSSINI

Brioche Toast, Duck Pate, Crispy Potato, Roast Cipollini Onion,  
Roasted Garlic Demi-Glace

*Château Greysac Médoc, Bordeaux, France*

### FINALE

BLOOD ORANGE PANNA COTTA

Citrus Shortbread, Almond Crumble  
*Royal Tokaji 5 Puttonyos Aszú (Red Label), Tokaj, Hungary*

