



FORKS & CORKS
DINNER SERIES PRESENTS

FALL
Harvest
WINE DINNER

FIRST COURSE

TRUFFLED MUSHROOM GNOCCHI

Shallot, Cremini Mushroom, Garlic Cream, Truffle Oil, Parmesan

Paired with Juggernaut Chardonnay

SECOND COURSE

SPINACH SALAD

Crispy Pork Belly, Apple, Roasted Cauliflower, Pecan, Maple Vinaigrette

Paired with Fess Parker Riesling

THIRD COURSE

PROSCIUTTO WRAPPED COD

Citrus Scented Farro, Broccoli

Paired with Santa Margherita Sparkling Rosé

FOURTH COURSE

FENNEL CRUSTED PORK TENDERLOIN

Cauliflower Purée, Cranberry Compote

Paired with Cesari Justo Rosso

FINALE

BURNT POUND CAKE

Apple Compote, Miso Caramel, Vanilla Ice Cream

Paired with J. Lohr Late Harvest Riesling

