



FORKS & CORKS
DINNER SERIES PRESENTS

HARVEST DINNER

FIRST COURSE

HARVEST CRAB SALAD

Arugula, Shaved Brussels Sprout, Butternut Squash, Dried Cranberry,
Lump Crab, Lemon Dijon Drizzle, Crispy Parmesan Cup

2025 Greywacke Sauvignon Blanc

SECOND COURSE

HERB SEARED DUCK

Braised Red Cabbage, Apple-Thyme Compote

2020 Joseph Drouhin Chorey-les-Beaune Rouge

THIRD COURSE

MUSHROOM ARANCINI

Risotto, Parmesan Cheese, Tomato, Parmesan Crema

2021 Famille Perrin Gigondas Rouge La Gille

FOURTH COURSE

GRILLED LAMB LOIN

Lemon-Thyme Roasted Potato, Greek Style Green Bean,
Black Garlic Demi-Glace

2016 Forman Cabernet Sauvignon

FINALE

CRISPY APPLE HAND PIE

Apple Cider Float, Candied Pecan

Inniskillin Vidal Icewine

