



FORKS & CORKS
DINNER SERIES PRESENTS

Friendsgiving

DINNER

AMUSE-BOUCHE

BACON DEVILED EGGS

FIRST COURSE

THANKSGIVING SPRING ROLL

Turkey, Stuffing, Cranberry, Cheddar, Herbed Gravy, Arugula

Orchard Cider Spritz - Aperol, Prosecco, Apple Cider, Pomegranate, Soda Water, Orange

SECOND COURSE

DUCK CROSTINI

Chilled Duck Breast, Goat Cheese Boursin, Spinach,
Balsamic Cherry, Shaved Onion, Hot Honey Drizzle

*Cherry Zinger Margarita - Milagro Tequila, Yuzu Pineapple Syrup, Cherry Juice,
Jalapeño, House Sour Mix, Tajín Rim*

THIRD COURSE

HERB ROASTED COD

Carrot-Ginger Purée, Green Bean Almondine

Fall Gin Mule - Grey Whale Gin, Domaine de Canton Ginger Liqueur, Ginger Beer, Fresh Lemon

FOURTH COURSE

CRANBERRY BEEF BOURGUIGNON

Bacon, Onion, Carrot, Mushroom, Brandy, Cranberry, Thyme,
Rosemary, Yukon Gold Mashed, Crispy Garlic

*Autumn Old Fashioned - Wiggly Bridge Bourbon, Brandy, Rosemary Thyme Simple Syrup,
Orange Bitters, Orange, Cranberry*

FINALE

CORNBREAD INDIAN PUDDING

Molasses, Ginger, Nutmeg, Vanilla, Cinnamon, Whipped Cream,
Buttered Molasses Glazed Walnuts, Burnt Sugar Garnish

*Pumpkin Patch - Vanilla Vodka, Baileys Irish Cream, Kristen's Pumpkin Syrup,
Fresh Espresso, Caramel Cinnamon Sugar Rim*

