

III FORKS

SOMM V SOMM WINE DINNER

PRESENTING WINES FROM DUCKHORN & GALLO

DUCKHORN. GALLO
PORTFOLIO

BEGINNINGS

Prosciutto Wrapped Sea Scallop*

MYER LEMON AIOLI

Greek Green Olive & Sundried Tomato Tapenade

FETA CHEESE

I

Wild Scottish Salmon & PEI Mussels*

TOMATILLOS, CHORIZO & TARRAGON

II

Long Island Duck Confit & Pearl Barley Brosche

CHANTRELLE MUSHROOMS & BEET CRISP

III

Snake River Farm Wagyu Eye of Ribeye Filet*

GORGONZOLA MACARONI & BLACK PEPPER MADEIRA DEMI

DESSERT

Pear & Almond Tart

CAPPUCCINO FUDGE ICE CREAM

*Notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain conditions. Please direct any food allergy concerns to the manager prior to placing your order.