COPPER DOOR presents

FORKS & CORKS

Wednesday, September 24th

Reception 6:00 pm
First Course Served at 6:30 pm
$65 per person
(not including tax and gratuity)

First Course

Autumn Harvest Salad, Fennel Roasted Apple, Gorgonzola Cheese, Arugula, Toasted Hazelnut, Apricot, Warm Apple Cider Vinaigrette
Paired with Bodega Garzon Albarino, Uruguay

Second Course

Grilled Ostrich Steak, Truffle Wild Mushroom, Pea Tendril, Cauliflower Puree, Raspberry Reduction
Paired with Bodega Garzon Tannat, Uruguay

Entree

Balsamic Braised Short Rib, Parmesan White Polenta, Bacon Lardon, Roasted Brussel Sprouts, Blackberry Demi
Paired with Clos de los Siete, Argentina

The Perfect Ending

Chocolate Caramel Towers
Bittersweet Chocolate Tower, Sea Salted Caramel Ice Cream, Blackberry Coulis
Paired with Terra d'Oro Zinfandel Port, Amador County

Reservations Required

For additional information or to make a reservation please email sandy.rozek@copperdoorrestaurant.com or call 603-488-2677 x3