



FORKS & CORKS

DINNER SERIES

MICHAEL DAVID

EST. | WINERY | 1984

MICHAEL DAVID WINERIES WINE DINNER
WITH OWNER & CO-FOUNDER DAVID PHILLIPS
AT SALEM COPPER DOOR

TUESDAY, JANUARY 22, 2019
6PM RECEPTION / 6:30PM FIRST COURSE

RECEPTION

TUNA POKE

Blood Orange, Serrano Chile, EVOO
Accompanied by Cristalino Brut Cava, Spain

FIRST COURSE

SALMON EN CROUTE

Puff Pastry, Grilled Zucchini, Citrus Butter, Mixed Greens
Paired with Michael David Chardonnay, Lodi

SECOND COURSE

GRILLED PORK RIBEYE

Brown Rice, Sautéed Greens, Blackberry Glaze, Crispy Chick Peas
Paired with both Inkblot Cabernet Franc, Lodi & Inkblot Petite Verdot, Lodi

ENTRÉE

BACON WRAPPED FILET

Applewood Smoked Bacon, Gorgonzola Mashed Potato, Garlicky Green Beans,
Red Onion Jam, Demi-Glace

Paired with Rapture Cabernet Sauvignon, Lodi

DESSERT

SPICED CHOCOLATE CAKE

Chantilly Cream, Chocolate Cherry Truffle, Cherry Gastrique
Paired with Earthquake Zinfandel, Lodi

