



## FORKS & CORKS

DINNER SERIES



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ROMBAUER VINEYARDS WINE DINNER  
WITH REAGAN ROMBAUER-BLACKWOOD  
AT BEDFORD COPPER DOOR

WEDNESDAY, JANUARY 23, 2019  
6PM RECEPTION / 6:30PM FIRST COURSE

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### RECEPTION

SCALLOP CEVICHE

Grapefruit, Serrano Pepper, Lime, Mango, Micro Green  
*Accompanied by Rombauer Vineyards Sauvignon Blanc, Napa Valley*

### FIRST COURSE

SALMON EN CROUTE

Puff Pastry, Citrus Butter, Grilled Zucchini, Herb Aioli, Mixed Greens  
*Paired with Rombauer Vineyards Chardonnay, Carneros, California*

### SECOND COURSE

DUO OF DUCK

Seared Duck Breast, Duck Sausage, Farro, Shaved Brussels Sprout, Blackberry  
*Paired with Rombauer Vineyards Merlot, Napa Valley*

### ENTRÉE

COCOA BRAISED SHORT RIB

Creamy Polenta, Baby Carrot, Braising Liquid, Bittersweet Chocolate  
*Paired with Rombauer Vineyards Diamond Selection Cabernet Sauvignon, Napa*

### DESSERT

SPICED CHOCOLATE CAKE

Chantilly Cream, Chocolate Cherry Truffle, Cherry Gastrique  
*Paired with Rombauer Vineyards Zinfandel, California*

