

CORK & SLICE

MODERN ITALIAN KITCHEN



WINE DINNER

TUESDAY, JULY 19, 2016

Amuse Bouche

chilled English pea soup, crème fraîche

FIRST COURSE

Watermelon Salad

market lettuces, pickled rind, barrel aged feta cheese, aged balsamic

wine pairing: Brut Rose Sparkling wine, Napa Valley, 2012

SECOND COURSE

Organic egg Yolk Raviolo

ricotta, crispy sage, brown butter

wine pairing: Sauvignon Blanc, Napa Valley, 2015

THIRD COURSE

Pan roasted Artic Char

sautéed spinach, meyer lemon emulsion

wine pairing: Pinot Noir, Coombsville, Napa Valley, 2014

FOURTH COURSE

Brown Butter Almond Cake

vanilla bean gelato

wine pairing: Late Harvest Sauvignon Blanc, Napa Valley, 2009