

Valentine's Day

Executive Chef Eric Neaves

**FORK
AND EST. 2015
CORK
GRILL**

Bread

(plated to share – vegan & gf alternatives available)

garlic & herb pan-bread, grissini

house-made burrata, balsamic-roasted shallots

wine: sparkling pinot noir (blanc-de-noir) 'charmat',
ravine vineyards, vqa ontario, nv (3oz)

Starter

Cold Smoked Salmon

*shaved smoked salmon, whipped goat's cheese,
pea tenders, capers, rye croutons, apple-cider vinaigrette*

Heirloom Beet Tart (vegan)

*puff pastry, yellow beets, charred red onion, poblano pesto,
blood orange, baby greens*

Duck Sausage (gf)

*house-made duck sausage, warm lentils with
leeks & bacon, baby arugula, fig vinaigrette, fresh figs*

wine: pinot grigio 'cavallone' (40% appassimento)
colaneri estate winery, vqa niagara peninsula, canada, 2015 (3oz)

Entrée

Beef Clod Tender

*pan-seared to mid-rare, with potato mash,
mushroom ragù, kale, lobster béarnaise*

wine: pinot noir 'break-in', organized crime winery,
vqa beamsville bench, 2016 (6oz)

Grilled 'Taylor Fish' Pickerel

*celeriac purée, caramelized leek agnolotti, spinach, seared scallop
red-pepper & fennel butter sauce, baby greens*

wine: chardonnay, 3xp (pearce, predhomme & pender collaboration)
vqa lincoln lakeshore, 2015 (6oz)

Maitake Mushroom Risotto (vegan) (gf)

*local maitake mushrooms, arborio and wild rice risotto,
leeks, rutabaga, spinach, fried brussels, sage, smoked almonds*

wine: pinot noir 'break-in', organized crime winery,
vqa beamsville bench, 2016 (6oz)

Dessert

Dark Chocolate Tart

*crème anglaise, cocoa nib lace cookie,
whipped cream, raspberries, pistachios*

Earl Grey Crème Brûlée

amaretti cookies, jam (gf)

Vegan Apple Rose

*puff pastry, honeycrisp apples, apple sauce,
maple-roasted walnuts, whipped coconut cream* (v)

\$55 (+tax) per person

\$25 (+tax) wine pairings