



DESIGN & DINE

THE FORK & WRENCH | 19 OCTOBER 2015 | 6:30 PM - 9:30 PM

PROLOGUE

CHOICE OF ONE*

Fairytail Pumpkin Ravioli; *brown butter, fried sage & Grana Padano cheese*

Crispy Cauliflower; *candied lemon, Castlevatrano olives & caper aioli*

Smoked Trout Pot Pie; *suet crust & saffron veloute*

Wild Mushroom Bisque; *house ricotta gnudi & lemon oil*

MAIN BODY

CHOICE OF ONE*

Whole Mediterranean Dourade; *fresh fava bean stew & fried Shishito peppers*

Slow Roasted Brisket; *date ketchup glaze, parsnip puree, spiced almonds & swiss chard*

Rye Gnocchi; *roasted golden beets, dill creme fraiche & beet vinaigrette*

EPILOGUE

CHOICE OF ONE*

Chocolate Pot de Creme; *pumpkin caramel & spiced whipped cream*

Sauternes Poached Pear; *elderflower syrup, mint & buttermilk ice cream*

WINE PAIRING PACKAGE

1/2 glass of wine from our eclectic list specifically paired with each course

(3 oz pours each for first and main courses, 1.5 oz pour of paired dessert wine)

*The Fork & Wrench is constantly working and innovating, menu items may change based on season and availability.