

Wine & Swine Wine Dinner



Enjoy a selection of boutique wines
paired w/a sumptuous "baconated"

4 course dinner

created by

**German Master Chef Michael Ober
& Sommelier Melanie Ober**

Menu

marche salad

w/crispy bacon bits, grape tomatoes & potato dressing

Juve y Camps Rose Brut Pinot Noir NV

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bacon & panko crusted scallops

baked in bacon fat w/ linguine & gorgonzola sauce

Tiefenbruner Chardonnay 2013

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guinness braised pork belly

w/carrot & celery root puree, mashed potatoes

served in a bacon shell w/broccolini

Thevenet Regnie Grain & Granit Cru Beaujolais 2010

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3 little piggies dessert

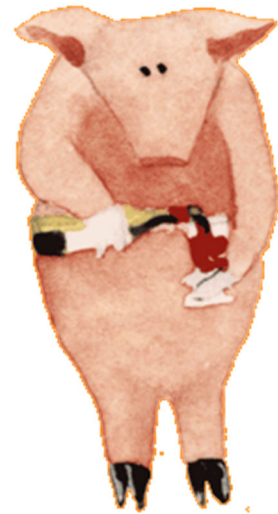
 candied apple w/crispy bacon

 caramel bacon nut brownies

 chocolate covered bacon

served w/caramel sea salt ice cream

Tobin James Liquid Love Late Harvest Zinfandel 2010



 corks +  forks
C A T E R I N G

PO Box 8762 WPB FL 33407 PH: 561 339 2444
www.corksandforkscatering.com