



Restaurant Week Menu

Three Course Dinner - \$49.25 With Two Wine Pairings \$69.25

Four Course Dinner - \$55.25 With Three Wine Pairings \$82.25

CRAB & CORN CHOWDER *gf* or **PUREE of BUTTERNUT SQUASH**
smoked bacon, cream sherry white truffle oil *gf, veg*

N/V Antech Cellars Sparkling Blanquette de Limoux Brut Nature, France

BLUE CHEESE & BACON SALAD *gf*

organic greens, grape tomatoes, country dijon dressing

or

POACHED SALMON SALAD *gf*

cucumbers, tomatoes, goat cheese, tarragon caper dressing

or

SALAD of ORGANIC GREENS *gf*

cucumbers, tomatoes, balsamic dressing

2021 Viña Temprana "Old Vines" Garnacha, Campo de Borja, Spain

SAUTEED HALIBUT *gf*

Spaghetti squash, shiitakes, lemon beurre blanc, winter vegetables

2022 Eola Hills Pinot Noir, Willamette Valley, Oregon

or

SEARED GRASS- FED BEEF MEDALLIONS *gf*

Yukon Gold puree, port reduction, winter vegetables

2022 Viña Las Perdices Malbec, Mendoza, Argentina

Vegetarian/Vegan entree and dessert options are available upon request.

DARK CHOCOLATE POT DE CREME or
Chocolate pearls, strawberries *gfo, veg*

CLASSIC CHEESECAKE *veg*
roasted apples, caramel drizzle



Cork & Table is proud to support The Fredericksburg Regional Food Bank in its efforts to *Feed People and Fight Food Insecurity* in our community.