

## Corks & More Menu

<b>House made Focaccia Bread</b>	<b>4 Pieces:</b>	<b>4.50</b>
<b>Mini French Onion Soup Bread Bowls</b>	<b>2 Pieces: 5.50</b>	<b>4 Pieces: 11 -</b>
<i>Merlot</i>	Standing Stone	Seneca Lake, NY 2007
<b>Crab Cornbread Stuffed Shrimp in a Beurre Blanc Sauce</b>		<b>10 -</b>
<i>Dry Riesling</i>	Treleaven	Cayuga Lake, NY 2007
<b>Pan Roasted Pork with Wasabi Sauce</b>		<b>8 -</b>
<i>Gewürztraminer</i>	Wiemer	Seneca Lake, NY 2007
<b>Butternut Squash Risotto Topped with Ancho Chili Braised Beef</b>		<b>8 -</b>
<i>Rosso Di Montalcino</i>	Silvio Nardi	Italy 2007
<i>Zinfandel</i>	Frei Brothers Reserve	Dry Creek Valley, CA 2008
<b>Prime Black Pepper Crusted Sirloin Steak Au Poivre with Pomes Frites</b>		<b>12 -</b>
<i>Cabernet Sauvignon</i>	Estancia	Paso Robles, CA 2007
<i>Malbec</i>	Bodega Norton	Argentina 2006
<b>Asian BBQ Chicken with Sesame Seeds</b>		<b>9 -</b>
<i>Semi-Dry Riesling</i>	Dr. Konstantin Frank	Keuka Lake, NY 2007
<i>Chardonnay</i>	Toasted Head	Dunnigan Hills, CA 2007
<b>Lime Grilled Salmon with Avocado Salsa</b>		<b>10 -</b>
<i>Pinot Noir</i>	Acrobat	Oregon 2008
<i>Pinot Gris</i>	Hosmer	Cayuga Lake, NY 2006
<b>Polenta Cake with a Roasted Tomato-Fennel Sauce</b>		<b>6 -</b>
<i>Chianti Classico</i>	Cecchi	Chianti, Italy 2007
<i>Sangiovese / Cab / Merlot</i>	Ruffino Modus	Italy 2006

# Corks & More Menu

**House Made Crostinis:      Your choice of four selections:      11 -**

- |  |                               |                        |                 |      |
|--|-------------------------------|------------------------|-----------------|------|
| <b>1. Pan-Fried Prosciutto with Mozzarella &amp; Basil with Balsamic Vinaigrette</b> | <i>Sauvignon Blanc</i>        | Kono                   | Marlborough, NZ | 2008 |
| <b>2. Smoked Salmon Cucumber with Horseradish and Caper Spread</b>                   | <i>Pinot Noir</i>             | Acrobat                | Oregon          | 2008 |
| <b>3. Italian Sausage with Ricotta and Roasted Red Peppers</b>                       | <i>Carménère</i>              | Santa Rita Reserva     | Chile           | 2007 |
| <b>4. Brie and Berry Compote</b>   | <i>Pinot Grigio</i>           | Ruffino Lumina         | Italy           | 2007 |
| <b>5. Pesto Chicken and Fontina Cheese</b>   | <i>Chardonnay</i>             | Hess                   | Monterey, CA    | 2007 |
| <b>6. Goat Cheese and Parmesan Cheese</b>  | <i>Cabernet Sauvignon</i>     | Robert Mondavi Reserve | Napa Valley, CA | 2005 |
| <b>7. Brie and Wild Mushrooms</b>  | <i>Côtes du Rhone</i>         | Bellaruche             | France          | 2007 |
| <b>8. Ancho Chili Braised Beef</b>   | <i>Cabernet Sauvignon</i>     | Clos Du Bois           | Napa Valley, CA | 2005 |
| <b>9. Spanish Ham and Manchego Cheese</b>  | <i>Tempranillo / Granacha</i> | Red Guitar             | Navarra, Spain  | 2007 |

## Today's Specials

**Cheese Plate: Finger Lakes Cheese Selection** 6 -  
*Please ask your server for what is available today.*

**Flatbread of the day** 6 -  
*Please ask your server for what is available today.*

**Specials will pair well with nearly all wines.**

## Desserts

**Bananas Foster** 4 -  
*Côtes du Rhone*      Belleruche      France      2007

**Flourless Strawberry Walnut Torte** 4 -  
*Zinfandel*      Frei Brothers Reserve      Dry Creek Valley, CA      2008

Our menu will be changing often with new items appearing daily.  
 We welcome your next visit to see the new menu that is paired with our ever changing wines!

Corks & More uses fresh, local ingredients as much as possible.

Please let us know of any food allergies and we will do the best to accommodate you.