



FORKS & CORKS

Amore After Dark

MARCH 26, 2026

FIRST

FRIED BURRATA

pistachio pesto – cherry balsamic

Contadi Castaldi, DOCG Franciacorta Brut, Lombardy, Italy

SECOND

MAINE LOBSTER TAGLIOLINI

caviar

Kurtatsch, Pinot Grigio, DOC Alto Adige, Italy

MAIN

4 OZ WAGYU FLAT IRON

bone marrow – shiitake mushroom risotto

Cogno Cascina Nuova, DOCG Barolo, Italy

DESSERT

BANANA & DARK CHOCOLATE BREAD PUDDING

rum salted caramel – cinnamon ice cream

Tenuta Alzatura, DOC Montefalco Rosso, Umbria, Italy

FOOD & WINE PAIRING

\$165 per person

+ applicable taxes & gratuities



Prices do not include taxes nor gratuities. Menu items are subject to change without previous notice. Not all ingredients are listed. Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.