

# RESTAURANT WEEK

Friday, August 11 – Thursday, August 24, 2017

3 courses, \$40 per person | add wine pairings \$15

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## STARTERS

### Deviled Green Eggs & Ham

florentine deviled eggs, crispy salami, sriracha

### Chilled Asparagus Soup

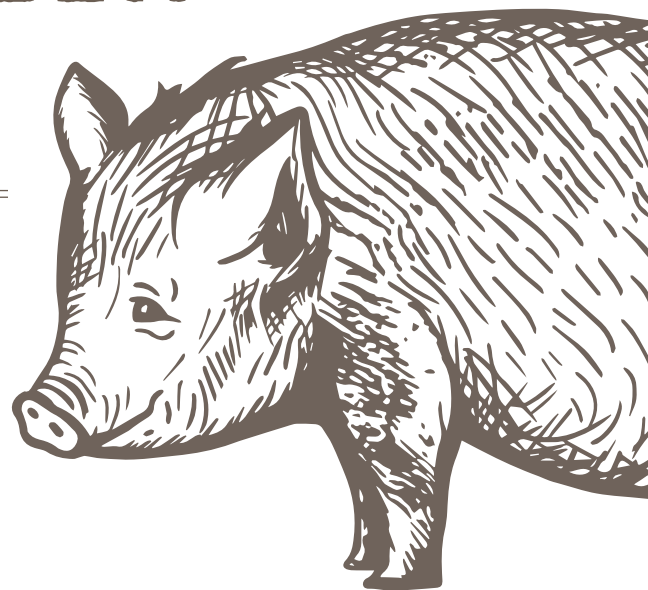
queso fresco, asparagus & pine nut relish, temecula jalapeño oil

### Farmer's Salad

assortment of seasonal vegetables, grapefruit tarragon dressing  
*see server for daily assortment*

**Wine Pairing:** Robert Renzoni Prosecco, Venegazzu Italy

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## ENTRÉES

### Orange-Tamarind Glazed Pork Tenderloin

roasted red cabbage, lemon vinaigrette, crispy russet potatoes

### Roasted Coconut & Lime Jidori Chicken

bone in breast of chicken, kohlrabi, fennel & peanut slaw, cardamom rice, caramelized onions, citrus butter

### Broiled Lemon-Honey Arctic Char

sweet pea puree, blistered cherry tomato & fennel salad, toasted cauliflower rice

**Wine Pairing:** Wiens White Crowded, Temecula  
or Raul Ramirez Garnacha, Temecula

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## DESSERTS

### Flourless Chocolate Ganache Cake

cabernet berries, cacao nibs, freshly whipped cream

### Lemon Flan

kumquat caramel sauce

**Wine Pairing:** South Coast "Daybreak", Temecula  
or South Coast Black Jack Port, Temecula

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We support the minimum wage increase approved by the State legislature. A 2% surcharge has been added to your check and all of us at Cork|Fire Kitchen thank you for supporting us as we strive to offer you exceptional service and an extraordinary dining experience.

