

BOULDER CORK

Please Join the Boulder Cork
for a very special wine pairing dinner
on March 20th at 6:30 PM.

You will have an opportunity to taste a Vertical of 2012, 2013 and 2014 of Opus
along with other iconic wines from our program.

The Boulder Cork's culinary team will be creating the menu
and we will have Mark Smith Fine Wine Specialist from Republic National Distributing
to guide you through the wine and food pairings.

FIRST COURSE

Alaskan halibut sautéed with an asparagus and spring onion salad
with Honig Family Vineyards Rutherford Sauvignon Blanc 2015

SECOND COURSE

First of the season spinach ravioli with butter and sage
with Overture by Opus One Winery Multi-vintage

THIRD COURSE

Filet Mignon with Morel mushrooms and fingerling potatoes
with Opus One 2012, 2013 and 2014 in a side by side tasting

DESSERT

Classic Crème Brûlée
with Inniskillin Icewine 2015

The cost of this amazing evening is
\$200 plus tax and gratuity

Reserve your spot soon, seating is extremely limited
RSVP to the Boulder Cork
3295 30th Street Boulder Colorado
303-443-1471

