

fifty shades OF CAB

Wine Dinner at Hunters' Tavern

THE ENCOUNTER

fried mozzarella stuffed eggplant with mint marinara

Rispetto - Gambino

THE ATTRACTION

TUNA NICOISE | pepper and coriander crusted tuna,
mashed potato, basil haricot vert puree, greek olive, feta
and tomato relish, topped with confit yolk

Dugal - Tinazzi

THE CONTRACT

QUAIL SALAD | honey roasted spiced quail, blackberry, fig,
bound salad of petite greens, toasted brioche ring, and
blackberry dressing

Fuga - Togaro

THE DESIRE

LAMB LOIN | prosciutto and sage wrapped loin, broccolini,
parmesan potato gratin, and mushroom jus

Cabernet Paso - Straight Out of Paso

THE CLIMAX

chocolate ganache cabernet cake with strawberry coulis

Cabernet Bourbon Barrel Aged - Fox Cave

FEBRUARY 13TH | 6 PM | 5 COURSES + 5 WINES