

FRANCE vs. ITALY

WINE DINNER

AT HUNTERS' TAVERN

1ST COURSE | SEAFOOD

France: seared scallop and butternut squash puree
with brown butter & sage

Italy: scallop crudo with fresh lemon and extra virgin oil,
shaved fennel, & orange segments

Pairing: White Burgundy (France) vs. Garda (Italy)

2ND COURSE | PASTA V. PASTRY

France: tortellini with mushrooms, parmesan,
boursin cheese, butter, & parsley

Italy: vol-au-vent puff pastry, mushrooms, shallots, thyme,
comté cheese, & cognac cream

Pairing: Red Burgundy (France) vs. Nebbiolo (Italy)

3RD COURSE | BEEF TENDERLOIN

France: beef rossini with butter brioche, demi-glaze,
foie gras, & tourné honey carrots

Italy: grilled beef chimichurri, parmesan polenta,
& wine reduction

Pairing: Bordeaux (France) vs. Super Tuscan (Italy)

4TH COURSE | COFFEE

France: chocolate and coffee mousse in a chocolate cup

Italy: espresso tiramisu

Pairing: Sauternes (France) vs. Limoncello (Italy)

\$99 PER PERSON

THURSDAY, NOVEMBER 5TH | 6 PM - 8 PM | 4 COURSES + 4 PAIRINGS
FOR RESERVATIONS, CALL HUNTERS' TAVERN 410.822.4034!