

Pumpkin Spice WINE DINNER

at Hunters' Tavern

ENJOY A WELCOME PROSECCO TOAST!

1ST COURSE

Harvest Wedge Salad

spiced pecans, chapel bleu cheese crumbles, pumpkin spiced
bacon, toasted pumpkin seed brittle

Wine Pairing: Tinazzi Garda Bianco

2ND COURSE

Butternut Squash Bisque

brown butter seared scallop, creme fraiche, fried sage crisp

Wine Pairing: Campagnola Soave Classico + Salvalai Pinot Noir

3RD COURSE

Duck Roulade

hen of the woods, spinach, acorn squash

puree, broccolini, port wine demi

Wine Pairing: Masca Del Tacco Susumaniello

4TH COURSE

Pumpkin Spice Brulee Cheesecake

caramel sauce & whipped cream

Paired with Authentic Giarola Limoncello (lemons imported from Amalfi Coast)

\$140 PER PERSON

THURSDAY, OCTOBER 16TH | 6 PM - 8 PM | 4 COURSES + 4 PAIRINGS
FOR RESERVATIONS, CALL HUNTERS' TAVERN 410.822.4034!