

A Taste of Spring WINE DINNER

at Hunters' Tavern

WELCOME WITH DIVA PROSECCO

1ST COURSE | SALAD

with spring greens, asparagus, radish, cucumbers, orange segments, and champagne citrus dressing

Fazi Verdicchio

2ND COURSE | GARLIC & HERB HALIBUT

with rice pilaf, asparagus, cherry tomatoes, Maryland jumbo lump crab meat, and tomato beurre blanc

Ischia Bianco vs Montefalco Rosso

3RD COURSE | DESSERT

pistachio swiss roll with pistachio gelato

Limoncello

\$80 PER PERSON

WEDNESDAY, MARCH 25TH | 6:30 PM | 3 COURSES + 4 PAIRINGS