

Springy WINE DINNER

at Hunters' Tavern

WEST COAST SCALLOP CEVICHE

fresh cold-water scallop, green tomato salsa, avocado,
grapefruit, citrus oil, tajin crisp

Honig Estate Sauvignon Blanc

ROCKFISH + BLUE CRAB PICCATA

rockfish, lump crab, lemon beurre blanc, fried caper,
angel hair pasta

Honig Rutherford Reserve Sauvignon Blanc

BARBECUE CONFIT FLATBREAD

pulled duck confit, blackberry barbecue sauce, pickled
red onion, goat cheese, arugula

Honig Vineyard Napa Valley Cabernet Sauvignon

ROASTED LAMB LOLLIPOPS

roasted NZ lamb, thousand layer potatoes, honey glazed
carrots, chanterelle mushrooms, cabernet demi-glace

Honig Vineyard Bartolucci Vineyard Cabernet Sauvignon

TROPICAL CHEESECAKE

pineapple compote and mint

MAY 15TH | 5:30 PM TO 7:30 PM | 5 COURSES + 5 WINES