

Winter WINE DINNER

at Hunters' Tavern

OYSTER BLT

fried green tomatoes, crispy chesapeake
oysters, caviar aioli

Verdicchio dei Castelli di Jesi doc - Fazi Battaglia

PESTO ARANCINI

stuffed with mozzarella

Pinot Grigio Ista' - Tinazzi

ENDIVE & APPLE SALAD

candied pecans, creamy cheddar dressing

Barbera D'asti Doc - Terredavino

SMOKED & BRAISED SHORT RIBS

roasted cippolini onions and smoky jus

Dugal Super Cab - Tinazzi

CRUNCHY NAPOLEAN

with caramel and chocolate sauce

Vin Santo - Poggio Bonelli

FEBRUARY 13TH | 5:30 PM TO 7:30 PM | 5 COURSES + 5 WINES