

# Mediterranean WINE DINNER

at Hunters' Tavern

## 1st Course | Morocco

### MOROCCAN KHROOF

with Moroccan lamb loin, ras el hanout, quinoa cake, pistachio dust, pomegranate seeds, and fig demi glaze

*Ischia Bianco C'asa D'ambra*

## 2nd Course | Greece

### LACHANIKA & HUMMAS

with hummus, grilled zucchini, squash, baby carrots, asparagus, halloumi, and bread crisps

*Grillo Quattro Quarti*

## INTERMEZZO | LEMON & GINGER GELEE

## 3rd Course | France

### MEDITERRANEAN BRANZINO

with seared fillet, couscous, broccoli rabe, preserved lemon, capers, and tarragon velouté

*Ermes Nero d'Avola Appassimento*

## 4th Course | Italy

### GIARDINO DI FIORI

with hibiscus Panna Cotta, berry compote, mint and whipped cream

*Pellegrino Moscato*

**\$130 PER PERSON**

**THURSDAY, MARCH 27TH | 6:00 PM | 4 COURSES + 4 WINES**