

HUNT CLUB

steakhouse

CHÂTEAU GABY & CHÂTEAU AUGUSTE WINE DINNER

SEPTEMBER 19 | 6:00PM

Pan Seared Diver Scallop

strawberry, dill

wine pairing: Château Auguste Grand Rosé

Marcona Almond Crusted Pear

poached, grilled peach puree

wine pairing: Château Auguste Bordeaux Blanc

Linz Heritage Dry Aged Filet

blackberry reduction

wine pairing: Château Gaby Silver Canon-Fronsac 2014

Blackberry Tartlet

wine pairing: Château Gaby

Princess Gaby Canon-Fronsac 2015

MANY ITEMS ARE, OR CAN BE MADE GLUTEN FREE UPON REQUEST.
PLEASE ASK YOUR SERVER.

NOTICE: THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD
OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.