

GAJA

WINE DINNER
THURSDAY, JULY 23 | 6:00PM

Hunt Club Steakhouse

**Mediterranean Hamachi Crudo
& Grilled Summer Peach**

arugula sprouts, purple radish, toasted pine nuts,
lemon-thyme vinaigrette

wine pairing: Gaja Rossj-Bass, Langhe Chardonnay

Pistachio Crusted Seared Yellowfin Tuna

charred sweet corn, fresh cherry, tarragon,
white balsamic reduction

wine pairing: Ca' Marcanda Promis, Toscana Rosso

Grilled Hanger Steak & Shaved Black Truffle

charred plums, romanesco florets, saba

wine pairing: Ca' Marcanda Magari, Bolgheri Rosso

**Gorgonzola Dolce Sformato
& Rosemary Roasted Plums**

walnut-thyme crumble, 10-year aged balsamic,
petite celery leaf, black pepper

wine pairing: Gaja Dagromis, Barolo DOCG

**HUNT
CLUB**
steakhouse

Notice: the consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food-borne illness.