



WINE DINNER
THURSDAY, MAY 28 | 6:00PM
Hunt Club Steakhouse

Jumbo Lump Crab Salad

nectarine, cucumber, fresno,
white balsamic vinaigrette, tarragon

wine pairing: Pahlmeyer Jason Sauvion Blanc

Grilled Maine Lobster

sweet corn, bell pepper, fava bean,
peach & habanero coulis, basil

wine pairing: Pahlmeyer Jason Chardonnay

Roasted Moulard Duck Breast

plum, zucchini, summer squash, pine nut,
mint chimichurri, foie gras sauce

wine pairing: Pahlmeyer Jason Cabernet

Black Cherry Tart

puff pastry shell, dark chocolate,
vanilla whipped crème fraiche

wine pairing: Pahlmeyer Jason Merlot

**HUNT
CLUB**
steakhouse

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