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Hawthorne Wine Dinner

Thursday, April 13th - 6:00pm \$99 per person, plus tax and gratuity



Course One

Red Crab Agnolotti, lobster cream, frisée, green apple

- Barrel Reserve Chard -

Course Two

Lamb Ribs, pistachio, pear, demi-glace, couscous - Gewurtztraminer -

Course Three

Venison Strip loin, parsnip puree, braised cabbage

- Cab Franc / Merlot Blend -

Course Four

Eye of Beef Rib, porcini puree, baby bok choy, roasted potato, charred green garlic risotto - Lemberger -

Course Five

Traditional duck egg Crème Brulee - Cherry Splendor -



HAWTHORNE

VINEYARDS