

Wine & Dine Menu

Hawks

First Course

Chopped Summer Vegetable Salad

House cured pancetta and avocado vinaigrette, cucumbers, corn, sweet peppers, jicama
tossed with crispy pancetta and creamy avocado vinaigrette

Shenandoah Vineyards Sauvignon Blanc 2008

Second Course

Chilled Dungeness Crab & Avocado Dumpling, Heirloom Tomato Broth

Chilled Dungeness crab salad wrapped in thinly sliced avocado &
served with chilled tomato water

Sobon Estates Viognier 2008

Third Course

Grilled Berkshire Pork Loin

Arugula, burg cherries, grain mustard jus

Sobon Estates Reserve 'Rose' 2008

Dessert

Warm House Made Brioche and Local Blackberries

Lemon cream and Chantilly

Shenandoah Vineyards Black Muscat 2008

\$50.00 per person