

G.Hunter's

Southwestern Restaurant & Raw Bar

Presents

Five Course Wine Dinner with BR Cohn Winery
Featuring Daniel Cohn

Wednesday, March 19, 2008 7:30 p.m.



Southwestern Tuna Tataki

Smoked Tomato, Ancho Chile Crust, Jicama Relish,
and Orange Mustard Oil

Sonoma County Chardonnay, 06

Smoked Sea Salt Free Range Quail

Cumin Coq Au Vin Reduction, Melting Brie, Black Truffle Oil, and Seared Spinach

Silver Label Cabernet Sauvignon, 05

Crisp Butternut Squash Ravioli

Broccoli - Prosciutto Ham Fondue, Goat Cheese Mornay, Toasted Pine Nuts, and Argan Oil

Sonoma Valley Merlot, 05

Chile-Rubbed Grilled Beef Tenderloin

Creamy California Jack Polenta, Smoked Date Reduction, Cilantro Oil, Roasted Pumpkin Seeds

Olive Hill Estate Cabernet Sauvignon, 05

Christine's Very Dark Chocolate Marquis

White Chocolate Armagnac Shooter
and Pistachio Crème Anglaise

Sonoma Valley Syrcab, 05

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www.ghunters.com

\$59 Per-Person Plus 18% Gratuity and 6 % MD Tax