



COOPER'S HAWK
WINERY & RESTAURANTS

SEASONAL

Chef Recommendations

Available daily 11 a.m. until 3:30 p.m.

APPETIZER

Shaved BBQ Brisket Flatbread *16.99*

Pesto, MontAmore Cheese, Mozzarella, Red Onion, Roasted Peppers, Cilantro Ranch

WINE PAIRING Vin Velouté *11.75*

ENTRÉE

Gnocchi Bolognese with Braised Short Rib  *22.99*

San Marzano Tomatoes, Pancetta, Stracciatella, Extra Virgin Olive Oil

WINE PAIRING Curtis Stone Collaboration, GSM *12.00*

DESSERT

Milk Chocolate & Whipped Mascarpone Bombardino *12.99*

Amarena Cherry-Disaronno Ganache, Pistachio Biscotti Crumble

WINE PAIRING Almond Sparkling *10.50*

COCKTAIL

Cranberry Sangria **GLASS 11.00 PITCHER 29.99**

Cranberry Wine, Fresh-Squeezed Juices, Spiced Cranberry Syrup

NOVEMBER WINES OF THE MONTH

Curtis Stone Collaboration Grüner Veltliner & GSM **GLASS 12.00**

We've collaborated with award-winning Chef Curtis Stone on two fantastic selections. The red is bold, powerful, and bursting with flavor. To contrast, we have a Grüner Veltliner that's crisp, fresh, and vibrant. Both reflect Curtis' precise and elegant style. Enjoy!



**JOIN THE WINE CLUB
FOR 24.49**

Plus, earn points!

 **GF UPON REQUEST**

LUNCH



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WINERY & RESTAURANTS

SEASONAL

Chef Recommendations

Available daily after 3:30 p.m.

APPETIZER

Shaved BBQ Brisket Flatbread **16.99**

Pesto, MontAmore Cheese, Mozzarella, Red Onion, Roasted Peppers, Cilantro Ranch

WINE PAIRING Vin Velouté **11.75**

ENTRÉE

Roasted Butternut Squash Ravioli with Maine Lobster, Shrimp & Scallops **34.99**

Tomato, Tarragon, Lobster Sauce, Brown Butter Balsamic Reduction, Parmesan

WINE PAIRING Curtis Stone Collaboration, Grüner Veltliner **12.00**

Cooper's Hawk Surf & Turf* **49.99**

Filet Medallions with Winter Truffle Crust & Blue Crab Stuffed Lobster Tail, Roasted Broccolini, Mary's Potatoes, Lemon Beurre Blanc

WINE PAIRING Curtis Stone Collaboration, GSM **12.00**

DESSERT

Milk Chocolate & Whipped Mascarpone Bombardino **12.99**

Amarena Cherry-Disaronno Ganache, Pistachio Biscotti Crumble

WINE PAIRING Almond Sparkling **10.50**

COCKTAIL

Cranberry Sangria **GLASS 11.00 PITCHER 29.99**

Cranberry Wine, Fresh-Squeezed Juices, Spiced Cranberry Syrup

*These items are served raw or undercooked, or may contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any food allergies. An allergen guide is available upon request or at chwinery.com/menus.

NOVEMBER WINES OF THE MONTH

Curtis Stone Collaboration Grüner Veltliner & GSM **GLASS 12.00**

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DINNER