



COOPER'S HAWK
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 *13.00*

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 Super Italiano *12.00*

DESSERT

Milk Chocolate & Whipped Mascarpone Bombardino *12.99*

Amarena Cherry-Disaronno Ganache, Pistachio Biscotti Crumble

WINE PAIRING Almond Sparkling *10.50*

*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.

DECEMBER WINE OF THE MONTH

Super Italiano **GLASS** *12.00*

Super Italiano is a rich and earthy wine that comes from top wine growing regions from across all of Italy. It delivers a satisfying mix of dark fruit and savory herb flavors.



**JOIN THE WINE CLUB
FOR 24.49**

Plus, earn points!

GF UPON REQUEST

DINNER