



Hammeken Cellars Wine Dinner 27 February 2019

First Course

Cured Mackerel Carpaccio
green olive-scallion salad, puffed rice crackers

Gotas de Mar Godello

Second Course

Fennel Infused Suckling Pig Tart
corn dumplings, creole sauce

Aventino 200 Barrels Tempranillo

Third Course

Smoked Grilled Ruby Red T-Bone Steak
bdt potatoes, green peppercorn jus

Tosalet Priorat, Old Vines, Carignan

Fourth Course

Chocolate – Praline Milles-Feuilles

Oraculo Tempranillo

\$130 pp inclusive of tax and tip. Paid in advance
For Reservations please call 410-267-0274

Please inform us about any potential food allergies or dietary issues.