

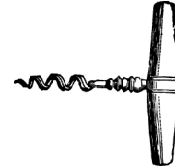
TUCKERS TAVERN

SATURDAY NOVEMBER 4TH
7:00 PM \$65/PERSON



**2ND ANNUAL
HOPS VS.**

GRAPES
DINNER



FIRST COURSE

Viking Village Scallop

Porcini Mushroom Potsticker, Lemon Pesto

Paired with Ch. Ste. Michelle Sparkling Brut Rose NV &
Ship Bottom Beach Patrol Hefeweizen

SECOND COURSE

Roasted Local Root Vegetable "Risotto"

Aged Mahon, Black Walnut, Apricot Vinaigrette

Paired with Charles Smith Kung Fu Girl Riesling 2015, Evergreen Vineyard, Columbia Valley &
Ship Bottom Barnegat Lager

Intermezzo - House Churned Mango Sorbet, Lemon

THIRD COURSE

Wood Grilled Prime Strip

Cippolini Onion, Potato Puree, Spiced Veal Jus

Paired with Charles Smith Boom Boom Syrah 2014, Columbia Valley &
Ship Bottom Le Pere Noire Dubbel

FOURTH COURSE

Salted Caramel- Dark Chocolate Tart

House Churned Whiskey Gelato

Paired with Charles Smith Velvet Devil Merlot 2014, Columbia Valley &
Ship Bottom Barnacle Bottom Stout