NEW ORLEANS
WINE & FOOD EXPERIENCE

Featuring
The Huneeus Family

Wednesday, March 18th 2020

AMUSE BOUCHE
Duck fat madeleines
Meyer lemon, chives, local caviar
Pairing - Gerard Bertrand

COURSE 1
Crispy softshell crab
Southern peanut salad, tamarind caramel, lime zest
Pairing - Flowers Chardonnay

COURSE 2
Spring lamb
Crispy wild mushrooms, green garlic soubise, pea shoots
Pairing - Flowers Pinot

COURSE 3
Oxtail & truffle agnolotti
Herbed mascarpone, black kale, sticky oxtail jus
Pairing - Faust Cabernet

COURSE 4
Wagyu steak
Creamy sage polenta, blackberry demi, green peppercorns
Pairing - Quintessa

COURSE 5
Strawberry-rhubarb Shortcake
Bourbon & cane mousse, orange zest
Pairing - Blandy’s Madeira
Pairing - Gerard Bertrand
SIGHT
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NOSE
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PALATE
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Pairing - Flowers Chardonnay
SIGHT
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NOSE
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PALATE
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Pairing - Flowers Pinot
SIGHT
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NOSE
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PALATE
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Pairing - Faust Cabernet
SIGHT
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NOSE
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PALATE
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Pairing - Quintessa
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NOSE
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PALATE
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Pairing - Blandy’s Madeira
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