



# NEW ORLEANS WINE & FOOD EXPERIENCE

Featuring  
The Huneeus Family

Wednesday, March 18<sup>th</sup> 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*

SOMMELIER LYDIA KURKOSKI

CHEF AMY MEHRTENS



# TASTING NOTES

NOWFE

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## *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

-

## *Pairing - Flowers Pinot*

SIGHT

-

NOSE

-

PALATE

-

## *Pairing - Faust Cabernet*

SIGHT

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NOSE

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PALATE

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## *Pairing - Quintessa*

SIGHT

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NOSE

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PALATE

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## *Pairing - Blandy's Madeira*

SIGHT

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NOSE

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PALATE

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