

**Chez François**  
*presents*  
**An Evening with Huneus Wine Estates**  
**Quintessa, Flowers, Faust, Benton Lane and Leviathon**  
**Thursday, June 24, 2021**  
**6:30 p.m.**

**Montrachet Goat Cheese & Roasted Vegetable Terrine, Root Vegetable Purée**

*A seasonal vegetable terrine wrapped in leeks, layered with asparagus, roasted zucchini, summer squash, mushrooms, turnips and Montrachet goat cheese, sauced with a root vegetable purée.*

**Sauvignon Blanc "Illumination", Quintessa, California, 2018**

**Sautéed Chilean Sea Bass, Grilled Pineapple & Lemon Verbena Salsa Cruda**

*Sautéed Chilean sea bass sprinkled with citrus essences of lemon, lime and orange, served on a bed of grilled pineapple and lemon verbena salsa cruda, topped with an herb butter.*

**Chardonnay "Sonoma Coast", Flowers Vineyard & Winery, Sonoma, California, 2017**

**Rosé of Pinot Noir, Flowers Vineyard & Winery, Sonoma Coast, California, 2019**

**Duck Agnolotti, Glace de Viande**

*Piedmontese raviolis, filled with roasted duck and root vegetables, finished with a red wine and root vegetable brunoise glace de viande.*

**Pinot Noir "Estate" Flowers Vineyard & Winery Sonoma Coast, California, 2016**

**Pinot Noir "First Class/Estate", Benton-Lane, Willamette Valley, Oregon, 2014**

**Teres Major Filet "Sous Vide", Grille, Cabernet Truffle Wine Sauce**

*Teres Major Tenderloin slow cooked in its natural juices, grilled, with a Jerusalem artichoke mousseline with wild mushrooms, finished with a red wine truffle sauce.*

**Cabernet Sauvignon, Faust, Napa Valley, California, 2018**

**Cabernet Sauvignon "Coombsville", Faust, Napa Valley, California, 2016**

**Roast Loin of Breckenridge Lamb, Whole Grain Mustard Mint Glace de Viande**

*Roast loin of lamb lightly peppered served with an apple potato mousseline topped with a whole grain mustard and seasonal mint lamb glace de viande.*

**Red, Leviathan, California, 2018**

**Red, Quintessa, Rutherford/Napa Valley, California, 2017**

**Delarobi Fruit Tart, Lemon Sorbet**

*A fruit tart filled with an almond frangipane topped with a Meyer lemon pastry cream with seasonal strawberries and blackberries topped with Chantilly cream, with lemon sorbet and a berry coulis.*

**\$165/Per Guest**

**Tax & Gratuity not included**