Zoës

PRESENTS

HUNNITCUTT WINERY

FEBRUARY 26, 2020

Special Guest: Owner Justin Hunnicutt Stevens

Sommelier Marc Sauter
Chef de Cuisine Michael Koch

◆ PASSED ◆

Beet Pickled Quail Egg
Tuna Tartare & Finger Lime
Ribeye Roll
Belle Jardin Blanc de Blanc Brut, France N/V

◆ COURSE ONE ◆

Shrimp DeJonghe
16/20 Shrimp, Chicago Style Bread Crumbs
Hunnicutt 'Cutt' Chardonnay, Russian River Valley 2018

◆ COURSE TWO ◆

Chicken & Pistachio Terrine
Apricot, Mushroom, Beef Demi
Hunnicutt 'Fearless Red', Sonoma County 201?

◆ COURSE THREE ◆

Prime New York Strip Oscar
Loaded Potato Stack, Lump Crab, Asparagus, Hollandaise
Hunnicutt Cabernet Sauvignon, Napa Valley 2017

◆ DESSERT ◆

Honeycomb of Cheeses
Grand Cru Surchoix
St. Stephens Triple
Cashel Blue
Hunnicutt 'Old Vine' Zinfandel, Napa Valley 201?