



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

WINE DINNER
THURSDAY, AUGUST 27 | 6:00PM

Hunt Club Steakhouse

PREMIER COURS

Salade de Crabe aux Aromates

jumbo lump crab, ligurian olive oil, lemon zest,
heirloom watermelon, cucumber, chilled ginger &
coriander infused tomato-water consommé

wine pairing: Olivier Leflaive "Les Sétilles" Bourgogne
Blanc 2023

DEUXIÈME COURS

Flétan en Croûte d'Herbs

herb crusted halibut, sweet summer onion & marcona
almond soubise, blistered heirloom cherry tomatoes,
warm tarragon beurre blanc

wine pairing: Olivier Leflaive Montagny 1er Cru 2022

TROISIÈME COURS

Homard en Nage au Champagne

butter-poached Maine lobster tail, white asparagus,
crisp brioche tuile, lobster broth-champagne nage,
petite chervil

wine pairing: Olivier Leflaive Meursault 2023
- or the reserve -

wine pairing add-on \$30:

Olivier Leflaive Puligny-Montrachet 2023

QUATRIÈME COURS

Magret de Canard Moulard aux Figs

pan-roasted Moulard duck breast, fresh mission fig
gastrique, charred endive, summer corn mousseline,
light duck jus reduction

wine pairing: Olivier Leflaive Santenay Rouge 2022

HUNT
CLUB
steakhouse

*Notice: the consumption of raw or undercooked eggs, meat, poultry, seafood
or shellfish may increase your risk of food-borne illness.*