

# HUNT CLUB

steakhouse

TASTE OF FRANCE WINE DINNER

JULY 18 | 6:30PM

## **Iberico Pork**

hazelnut gastrique

*wine pairing: Pascal Jolivet Sancerre*

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## **Fillet de Sole Bonne Femme**

dover sole fillet, mushrooms, tarragon beurre blanc

*wine pairing: Olivier Leflaive Bourgogne Les Sétilles*

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## **Wagyu Beef**

roquefort demi glace

*wine pairing: Cigalus*

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## **Camembert**

currant jam

*wine pairing: Crémant de Limoux Brut*

MANY ITEMS ARE, OR CAN BE MADE GLUTEN FREE UPON REQUEST.  
PLEASE ASK YOUR SERVER.

NOTICE: THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD  
OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.



*tasting notes: Pascal Jolivet Sancerre*

Assertive and presents a perfect balance of gooseberry, capsicum, crisp green fruits, grapefruit acidity and fresh herbal characters, a defined mineral seam and wrapping things up with a classic clean dry finish.

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*tasting notes: Olivier Leflaive Bourgogne Les Sétilles*

A seductive and accessible wine, revealing a nose with pleasant honeyed notes and white-fleshed fruits. Its freshness is accompanied by a delicate feel on the palate, and the finish is expressive with chalky nuances.

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*tasting notes: Cigalus*

Intense ruby color with a mahogany hue.

The bouquet shouts concentrated, very ripe black fruit, grilled spice and toasted oak. The palate is lush and opulent with velvety tannins. The aromas of black fruit - blackberries, black cherries and plums - reappear with a complex empyreumatic web leading into mint. The finish is long with a perfect balance.

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*tasting notes: Crémant de Limoux Brut*

A beautiful, golden yellow colour.

Complex, aromatic nose revealing hints of white flower, honey, green apple and toast.

Crisp, elegant structure on the palate, where the fine texture of the bubbles complements the wine naturally.