



STEAK STREET

RESTAURANT & CATERING

Course 1

2016 Husic Chardonnay

The nose offers huge aromatics of lemon curd, butterscotch, hazelnuts, and toasty oak. A rich, savory palate, with layered flavors of sweet yellow stone fruits and lemon bar. The finish is decadent with great length leveled by acidity for balance.

Miso Tuna Tartare

Ahi Tuna with Avocado, Cucumbers, Ginger, and Green Onions tossed in a Miso Glaze in a Sesame Tuile Cone

Course 2

2016 Husic Pinot Noir

A bouquet of pomegranate, cherry pit, sassafrass, spicy French oak and sage envelops the senses while leading to a palate that is soft, lithe, and classy. Flavors echo the nose with sweet fruit and a voluminous texture.

Arugula Endive Salad

A fresh blend of Arugula and Endive with charred Apples, Pistachios, Goat Cheese, and finished with a Roasted Shallot Vinaigrette

Course 3

2014 Palm Terrace Cabernet Sauvignon

Aromas of damson plum, raspberry coulis, currants, sage, and cocoa are inviting while the palate unfolds in layers of soft, lush fruit carrying rich, concentrated flavors.

Pasta e Fagiole

A blend of Beef Broth, Root Vegetables, Beans, Pancetta, and Ditalini Pasta dusted with freshly grated Parmesan Cheese

Course 4

2013 Husic Estate Cabernet Sauvignon

Husic's flagship Cabernet Sauvignon speaks highly to the power and intensity of the steep hillside and rocky terraces of the Husic Estate. A wine, nearly black in color, with a ruby/purple edge invites the palate with deep blackberry, black cherry, dark chocolate and anise surrounded in harmony with 100% new French Oak from the finest coopers.

Petite Filet

Charred petite Beef Tenderloin Filet with Pommes de Terre, Braised Greens, and Alumette topped with a Wild Mushroom Espuma and Porchini Dust

Course 5

2013 Husic Late Harvest Semillion

Aromas of pear, apricot, vanilla, cinnamon, and white flowers. The decadently sweet palate is balanced by great acidity and lift due to the Botrytis effect. Finishes clean, lithe, and long.

Flourless Chocolate Torte

A Flourless Chocolate Torte with Strawberry Chantilly, Fresh Berries, and Batoris de Chocolat

HUSIC
VINEYARDS



Frank will be our guide as he shares the majesty of the Husic's hillside property that overlooks the Stags Leap District of Napa Valley.

In 1997, moving endless rocks and sculpting the narrow terraces that cling to the mountains edge, Frank and his family planted three small, extremely steep Cabernet Sauvignon vineyards, which peacefully coexist with the region's wildlife. The rugged, rocky growing conditions, combined with careful farming methods, have yielded a limited amount of magnificent fruit.

We hope you enjoy this opportunity to taste some of these spectacular limited-production wines and experience the passion and efforts that go into crafting such an exquisite portfolio.

NOVEMBER 30,
2018