



Davis St.

AT HERMANN PARK  
FEATURING CHEF HOLLEY

*Judgment of Houston:  
Old World vs. New World*  
\$160 per person

FIRST COURSE

---

**SHAVED BRUSSEL SPROUT SALAD**

Apples, Pecan Brittle, Pure Luck Feta,  
Sorghum Vinaigrette

*Sommelier: Les Aumones **vouvray** Loire Valley, France*  
*Winemaker: Erion **sauv blanc** by Pur Noire, California*

SECOND COURSE

---

**ROASTED CAULIFLOWER & LEEK SOUP**

Sherry, Brie Crostini, Spicy Popcorn, Crispy Speck

*Sommelier: Philip & Vincent Jonoulet **viognier**  
Northern Rhone, France*

*Winemaker: Doree **chardonnay** Lodi, California*

THIRD COURSE

---

**PEPPERCORN CRUSTED TUNA**

Saffron, Fava Bean Risotto, Chanterelle Mushrooms,  
Tarragon Oil, Balsamic

*Sommelier: Domaine Brisson **gamay** Beaujolais, France*  
*Winemaker: Pur Euphoria **rose** Lodi, California*

FOURTH COURSE

---

**BEEF CHEEK BOURGUIGNON**

Celery Root Duchess, Fennel Slaw,  
Truffle Dusted Corn Stick

*Sommelier: Famille Perrin **Chateauneuf-du-Pape**  
Les Sinard, Rhone Valley, France*  
*Winemaker: Pur Epiphany **red blend** Lodi, California*

FIFTH COURSE

---

**FALL BOSC PEAR CROSTATA**

Cornmeal Dough, Dried Cherries, Port Reduction,  
Lemon-Buttermilk Ice Cream

*Sommelier: Veuve Ambal "Grand Cuvee"  
**brut** Burgundy, France*  
*Winemaker: Noire Nightcap **fortified wine** Lodi, California*