

# GAUTREAU'S

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## Coolinary 2026

\$56 Per Person with Pairing

\$48 Per Person without Pairing

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### Course 1

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#### *Choice of:*

**Baby Gem Lettuces with Preserved Lemon Whip, Coconut Green Goddess and Kohlrabi**

*Domaine Emile Beyer 'Les Traditions' Pinot Blanc, Alsace 2023*

*N/A: Codorniu Zero Brut Rose*

**Chilled Corn and Summer Truffle Soup with Charred Leek and Texas Olive Oil**

*Neyers Vineyards Chardonnay, Carneros District 2022*

*N/A: Zonin Cuvee Zero*

**Charbroiled Oysters with Herbsaint Butter, Bacon and Worcestershire**

*Madame Gautreau's Brut Excellence, Blanc de Blancs Brut MV*

*N/A: Zonin Cuvee Zero*

**Blue Crab Toast with Sambar and Cucumber Broth**

*Zazou Picpoul de Pinet, Languedoc 2022*

*N/A: Thomas Henry Grapefruit Soda*

**Three Bean "Chaat" with Caviar and "Flamin' Hot" Sev**

*João Pato 'Duckling' Brut Rosé MV*

*N/A: Thomas Henry Mango Soda*

### Course 2

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#### *Choice of:*

**Lamb Chorizo Maque Choux with Aleppo and Garlic Emulsion**

*Château de la Font du Loup Côtes du Rhône 2023*

*N/A: Giesen 0% Red Blend*

**Gulf Fish "Au Poivre" with Shoestring Potatoes**

*Groth Sauvignon Blanc, Napa Valley 2023*

*N/A: Fre Chardonnay*

**The Gautreaus Chicken**

*The Set Pinot Noir, Santa Rita Hills 2023*

*N/A: Fre Chardonnay*

**Pork Schnitzel with Gulf Shrimp Relish and Miso Mustard Sauce**

*Louis Jadot Macon Villages 2023*

*N/A: Fre Chardonnay*

**Marinated Mushrooms with Missisushi Rice and Furikake**

*Pascal Janvier 'Cuvée du Rossier' Coteaux du Loir Rouge 2025 (Chilled Red)*

*N/A: Giesen 0% Red Blend*