

Germany & Austria Wine Dinner

July 1, 2011



First Course

Drei Zitronen Scented Ahi Tuna with Sea Salt Cured Fennel,
Black Olive & Hints of Cilantro & Mint

Höpler, Grüner Veltliner, Austria '08

Second Course

Salad of Frisee, Petite Spinach with House Confit of Zunge & Duck with Red
Onion, Mustard Vinaigrette

Philipps Eckstein, Kabinett Riesling, Mosel, Germany '08

Third Course

Oven Roasted Loin & Braised Shoulder of Rabbit with Fresh Herb White Wine Summer
Eintopf & Tomato, Pepper Scented Purple Barley

Künstler, Estate Dry Reisling, Rheingau, Germany '08

Fourth Course

Pomegranate Glazed Duck Breast with Petite Spinach,
& Bacon Scented Onion Soubise

Becker Estate, Pinot Noir, France/Germany '09

Fifth Course

Tom's Famous Pfirsich Tort with Spelt Flour Crust, Apricot
Lime Glaze & Vermont Whip Cream

Diva, Spätlese Reisling, Rheinhessen, Germany '09