

German Wine Dinner

Thursday, February 2nd, 2023

Amuse

lightly smoked ocean trout
citrus cure, cucumber, basil, pomegranate
Black Forest Distillers Monkey 47 Schwarzwald Dry Gin

First

bairdi crab salad
green papaya, chilies, crispy garlic, mussels & green curry vinaigrette
2021 Emrich-Schönleber Reisling Trocken, Nahe

Second

Griggstown chicken roulade
spaetzle, pancetta, tomato soffrito, morel jus
2021 Hofgut Falkenstein Niedermenniger Herrenberg Spätburgunder Rosé Trocken, Mosel Saar Ruwer

Third

veal tenderloin “schnitzel”
stuffed savoy cabbage, crushed potato, jaeger sauce
2019 Wittman Spätburgunder Pinot Noir, Rheinhessen

Dessert

white chocolate mousse
coconut dacquoise, macadamia crumble, mandarin sorbet
2019 Selbach-Oster Graacher Domprobst Reisling Auslese, Mosel Saar Ruwer



Jason Ramos, Executive Chef
Katherine King, Pastry Chef
Sean Price, Sommelier
Gloria LaGrassa - Owner