



Austrian Wine Dinner
August 27th, 2020



Hosts: Marc & Marianne Blazar



Executive Chef - Aaron Edwards
Food & Beverage Director - Marianne Blazar



Vorspeisen - Hors d'Oeuvres

Liptauer und Landbrot

Austrian Spicy Cheese Spread with Farmer's Rye Bread

Szigeti, Gustav Klimt Brut Blanc de Blanc Adele 2015

First Course

Forelle Muellerin

Pan Fried Local Trout, Parsley Wine Sauce, Cherry Tomatoes

Stadt Krems, Kremstal Grüner Veltliner 2018

Second Course

Wiener Huehner Schnitzerl

Gebackene Champions, Sauce Tartar, Wiener Kartoffel
und Vogerl Salat, Zitrone

Wiener Schnitzel from Organic Chicken, Breaded Fried
Mushrooms, Sauce Tartar, Viennese Potato Salad with
Baby Arugula & Watercress, Lemon

Weingut Wieninger, Gemischter Satz 2017

**Consuming raw or undercooked meats, shellfish or eggs
may increase the risk of food borne illness*



Third Course

Knochenmark auf Landbrot, Zeller Salat

Roasted Bone Marrow on Farmer's Rye Bread, Celery Root Salad

Weingut Paul Achs, Saint Laurent 2017

Fourth Course

Wiener Tafelspitz,

Roesti, Schnittlauch Sauce, Apfelkren, Spinat

Viennese Boiled Beef, New Potato Roesti, Chive Sauce,
Apple Horse Radish, Spinach

Weingut Wieninger, Vienna Wiener Trilogie 2015

Dessert Course

Sacher Torte, Himbeer Sauce, Eis, Schlagobers

Viennese Sacher Torte,
Raspberry Coulis, Ice Cream, Whipped Cream

Huber, Riesling 2017

**\$100.00 per person plus tax & gratuity*