

Austrian Wine Dinner, August 27 and 28, 2026

Vorspeisen – Hors d'Oeuvres

Liptauer of Land Brot

Austrian Spicy Cheese Spread on Sourdough Farmers Bread

Gebackene Champignons, Sauce Tartar

Breaded and Fried Mushrooms, Sauce Tartar

Kleine Bauch Fleisch Krapfen

Pork Belly Sliders

Szigetty Gustav Klimt Gruener Veltliner Brut Blanc de Blanc, Burgenland 2018

First Course:

Salzburger Salad

Salad of Celery Root, Belgian 'endives, Radicchio, Walnuts, Pears and Oranges

Stadt Krems Gruener Veltliner Kremstal 2023

Second Course:

Forelle Muellerin, Kipflers, Spinat, Zitrone

Trout in Lemon wine Sauce, Fingerling Potatoes, sauteed Spinach

Hermann Moser :Gebling" Riesling 2024

Third Course:

Huehner Schnitzerl, Wiener Kartoffel Salad, Zitrone, Preiselbeer Sauce, Mikrogruenes

**Wiener Schnitzel from Organic Chicken, Viennes Potato Salad, Lemon,, Cranberry
Sauce, Micro Greens**

Hermann Moser Zweigelt, Niederoesterreich 2022

Fourth Course:

Veal Filet a la Klimt

Venison Tenderloin, Variety of Vegetable Aioli

Stift St. Laurent Tattendorf, Klosterneuburg 2022

Dessert Course:

Sacher Torte mit Schlag

Famous Viennese Chocolate Cake, Whipped Cream, Raspberries

Hermann Moser Welsch Riesling Beerenauslese, 2018