

Austrian Wine Dinner

Reception

Leo Hillinger, "Secco," Sparkling Rose

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Spot Prawn - Cauliflower - Fazaletti - Lemon Verbena - Brown Butter
Tegernseerhof, "Bergdistel," Gruner-Veltliner, Smaragd 2016

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Local Asparagus - Watercress - Hazelnut - Fleur Vert Chevre
Tegernseerhof, Zweigelt Rose, Mittlebach 2017

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Rabbit Loin - Potato Gnocchi - Morels - Country Ham Broth - Spring Garlic
Leo Hillinger, "Eveline," Pinot Noir, Burgundland 2015

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Roasted Duck - Cherry - Kale - Carolina Gold Rice - Salsify
Leo Hillinger, "Leithaberg," Bläufrankisch, Burgenland 2014
Leo Hillinger, "HILLSide," Burgenland 2014

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Grapefruit Tart - Chamomile - Honey - Cardomom -Yoghurt
Steindorfer, "Cuveé Klaus," Beerenauslese, Neusiedlersee 2015

Menu offered for 115 per person
Reception: 5:30pm-6:30pm
Dinner: 6:30pm
A gratuity of 20% will be added.