



**CELEBRATION MENU OF GREAT AUSTRIAN FOOD WITH
MIKE GRGICH OF GRGICH HILLS ESTATE, NAPA VALLEY**

Geräuchertes Forellenfilet, Kartoffel, Dill, Apfel Salat
Smoked Trout, Potato, Dill, Apple Salad

Fumé Blanc, 2010, Napa Valley

Lauch Suppe, Eierschwammerl, Weisses Trüffelöl
Crème Of Leek, Chanterelles, White Truffle Oil

Chardonnay, 2010, Napa Valley

Honig-Soy Glasierte Entenbrust, Beluga Linsen Salat, Himbeer Vinaigrette
Honey-Soy Glazed Duck Breast, Beluga Lentil Salad, Raspberry Vinaigrette

Merlot, 2010, Napa Valley

Hummer & Jacobsmuscheln, Trüffeljus, Zarte Grüne Bohnen, Haselnuss Butterbröseln
Lobster & Scallop, Truffle Jus, Tender Green Beans, Hazelnut Butter Bread Crumbs

Zinfandel, 2010, Napa Valley

Gegrillte Rinderlende, Röstkartoffeln, Cremespinat, Apfelkren, Schnittlauchsauce
Grilled Beef Tenderloin, Roasted Potatoes, Creamed Spinach,
Apple Horseradish, Chive Sauce

Cabernet Sauvignon, 2010, Napa Valley

Katastanienkoch, Erdbeeren, Rum Syrup, Schlagsahne
Chestnut Flan, Strawberries, Rum Syrup, Whipped Cream

Late Harvest, Violetta, 2010, Napa Valley

Enjoy!
Mahlzeit!

115/Person, plus 7.75% Tax & 18% Gratuity

Chef/Owner: Johannes Bacher Chef De Cuisine: Luis Vega

January 25, 2012