



Rosé and Seafood Wine Dinner 2018

RECEPTION

pacific shigoku oyster, finger lime

2016 hillinger secco | pinot noir | burgenland, austria

FIRST

razor clam crudo, cucumber, black raspberry, seabean, chili

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2017 tegernseerhof | zweigelt | kremstal, austria

SECOND

lump crab, baby squash tart, beurre rosé

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2017 pierre morin sancerre | pinot noir | loire valley, france

THIRD

butter poached grouper, snap peas, chervil

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2017 steinger rosé | cabernet sauvignon | kamptal, austria

MAIN

grilled octopus, sungold tomato, kale

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2017 bastide blanche bandol rosé | mourvèdre, grenache, cinsault | provence, france

DESSERT

rhubarb cheesecake, blackberry, cracked black pepper tuile, honey rosé sabayon

—
2017 steinger sekt | cabernet sauvignon | kamptal, austria