



2022 ROSÉ + SEAFOOD DINNER

AMUSÉ

crudo

hillinger secco
burgenland, austria
pinot noir

AUSTERN

grilled malpeque oysters, green peppercorn-
pernod butter, bread crumbs, buttermilk curds

steininger 2019
langenlois, austria
cabernet sauvignon rosé sekt

GARNELEN KROKETTEN

pamlico shrimp n' carolina gold rice croquettes,
maque choux, grilled peach + chili sauce, mixed
herb salad

steininger 2021
langenlois, austria
cabernet sauvignon rosé

LACHS

salt roasted columbia river salmon, buckwheat blini,
quark, caviar, dill, capers, shaved red onion + cold
pressed herb oil

maison noir 'New Noir' 2020
garage d'or, oregon
'northwest edelzwicker'

KRAKE

grilled octopus, smoked local tomato dashi,
blistered sungold tomatoes, okra

tegernseerhof mittelbach rosé 2021
wachau, austria
zweigelt

KIRSCH GALETTE

sour cherry galette,
fromage blanc, cherry coulis

i lauri chiola 2021
abruzzo, italy
montepulciano

NO SUBSTITUTIONS PLEASE

*Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.*

GUGLHUPF BIERGARTEN JUNE 22, 2022