



PLEASE JOIN US FOR AN
AUSTRIAN WINE DINNER
SUNDAY, JANUARY 15TH, 2017, 6:30 PM

AMUSE

Smoked Trout & House Cured Salmon

Austrian brown bread, horseradish cream

*Wine Pairings: Gruner Veltliner Blend, Bründlmayer Sekt, Langenlois, 2010
Blanc de Blancs, Schloss Gobelsburg, Kamptal, NV*

FIRST COURSE

Steak Tartare

quail egg, scallion, long red chilies

*Wine Pairings: Gruner Veltliner, 'Kammern Heiligenstein,' Hirsch, Kamptal, 2013
Gruner Veltliner, 'Kammern Grub,' Hirsch, Kamptal, 2013*

SECOND COURSE

Semolina Grammel Knödel

Austrian stuffed dumpling

wild mushroom goulash, bacon sauerkraut

Wine Pairing: Welschriesling & Weissburgunder Spatlese, Shroeck, Rust, Burgenland 2013

THIRD COURSE

Pan Seared Filet of Brook Trout

hazelnut crust, herb brown butter

Wine Pairing: Riesling, 'Kammern Gaisberg,' Hirsch, Kamptal, 2010

FOURTH COURSE

Zwiebelrostbraten

Austrian standing rib roast

root vegetables, potato salad, pumpkin oil

Wine Pairing: Riesling, 'Kammern Gaisberg,' Hirsch, Kamptal, 2003

DESSERT

Sacher Torte with Apricot

vanilla whipped cream, apricot coulis

-and-

Selection of Cheeses

salted butter, radishes, Liptauer

*Wine Pairings: Heidi Schroeck 'On the Wings of Dawn' Ruster Ausbruch, Burgenland, 2013
Resietbauer Apricot Eau de Vie*

Email info@stoneparkcafe.com to make a reservation!