

THE  
*Riesling*  
ROOM

*Canapés*

WILD SALMON TARTARE  
RAMP AND ROYAL RED SHRIMP ARANCINI  
GRILLED ASPARAGUS WITH JAMONNAISE  
VALDEÓN GOUGERES

2010 *von Buhl Riesling Sekt, Pfalz*

2013 *Züm Pinot Noir Rosé, Nahe*

AMUSE

CROSTINI — FAVA BEANS, WALNUTS, RICOTTA

FIRST

CHILLED PEA SOUP — CRAB AND SORREL

2012 *Schloss Johannisberg Riesling Feinherb, Gelblack, Rheingau*

SECOND

WILD KING SALMON — QUINOA, TUSCAN KALE, RED CURRY NAGE

2002 *C.H. Berres Riesling Kabinett, Ürziger Würzgarten, Mosel*

2011 *Selbach - Oster Riesling Kabinett, Mosel*

THIRD

PHEASANT ON THE SPIT — MORELS, HARICOT VERTS, NATURAL JUS

2005 *Georg Breuer Spätburgunder, Rheingau*

DESSERT

BUTTERMILK SEMI-FREDDO — RHUBARB CONSOMMÉ

2011 *Maximin Grünhaus Abstberg Spätlese, Mosel*

*Tuesday May 6, 2014*