

In Vino Veritas

Austrian Wine Dinner

hosted by Klaus Wittauer, importer of fine wines from Austria and good friend
of In Vino Veritas

Sunday, December 11th

5:30pm

Maya Restaurant

Menu

Reception Wine

Hillinger Secco NV Sparkling Rose (Pinot Noir)

First Course

Crispy Risotto Cake with Andouille Sausage & Shrimp, Spiced Parsnip Cream

Bauer Grande Reserve Grüner Veltliner 2009

Second Course

Braised Squab with Herb Spaetzle, Mustard Jus

Anton Bauer Wagram Pinot Noir 2008

Third Course

Duck Leg Confit with Wild Mushrooms, Wilted Greens, Plum Red Wine Sauce

Hillinger Hillside Red Blend 2008 (Syrah, Zweigelt, Merlot)

Fourth Course

Fennel-Crusted Lamb Loin with Charred Onions, Lentils

Hillinger Blaufränkisch Leithaberg 2008

Fifth Course

Local Cheese Selection

Weingut Steindorfer Eiswein Cuvee Klaus

Five Course Dinner with Wine Pairings
\$75.00 per person includes tax and gratuity!

RSVP today - Maya Restaurant at 434-979-6292

