

# open kitchen

*Bistro • Catering • Cooking Classes • Chef's Timeshare Kitchens*

## *Austrian Wine Dinner*

*April 6, 2011*

**6:45 pm Reception, 7:15 pm Dinner**

### *Mingling Reception*

**Puff Bouche Seafood Melange of Lobster & Shrimp with Tarragon Mayonnaise**  
*Hillinger Secco*

### *Amuse-Bouche*

**Smoked Whitefish with Mache & Basil**  
**Steak Tartare on Gaufrette**  
**Forest Mushroom Smear on Toast**  
*Teernseerhof Riesling Terrassen '08*

### *First Course*

**Seared Sea Scallop with White Corn Grits, Sweet Red Pepper Sauce, Chive Butter & Micro Greens**  
*Bauer Gruner Veltliner Reserve Rosenberg '09*

### *Second Course*

**Duck Breast with Gamebird Sauce & Bacon Lardon, Steel Cut Oat & Early Spring Vegetable Custard**  
*Netzl Rubin Carnuntum Zweigelt '07*

### *Main Course*

**Roasted Veal Two Ways: Veal Loin & Twice Cooked Osso Bucco, Black Forest Mushroom Sauce, Rainbow Chard & Baked Potato Puskin**  
*Bauer Pinot Noir Reserve '08*

### *Dessert*

**Hazelnut Sacher Torte**  
*Steindorfer Scheurebe TBA '02*

**\$95 per person (tax & service not included)**

**Space is limited! See any Open Kitchen team member to reserve your space today!**

*\*All wines will be available for purchasing at the dinner.*