

Mushroom Dinner
featuring wines from
Klaus Lentsch and Villa Corniole
Trentino - Alto Adige

Wednesday, June 7th, 2023

Wild Mushroom Terrine

Boudin crostini, lingon berry jam

Klaus Lentsch Eichberg Grüner Veltliner

Chanterelle

Kohlrabi, arugula

smoked duck breast, mustard aioli

Villa Corniole Müller Thurgau

Lions Maine, Maitake, Oyster

maultaschen, spinach, Italian parsley

Consommé, caramelized onions

Klaus Lentsch Spätburgunder

and

Klaus Lentsch Spätburgunder Riserva

Morels

white asparagus, ramp, demi glace, cream

Villa Corniole Gewürztraminer

Porcini

iberico pork, turnip leave cream, beans

Villa Corniole Lagrein

Chanterelles

venison stew, pinot noir braised, ramp spätzle

Villa Corniole Teroldego

Lion's Mane Mushroom Powder

white asparagus ice cream, summer truffles

Klaus Lentsch Grüner Veltliner Sabayon

Dinner \$175 per guest