Affäre Austrian Wine Dinner

First Course

Seared duck liver
Shallot confit
Caramelized apples
Roasted pumpkin seeds

Stift Klosterneuburg
Sparkling Grüner Veltliner

Second Course

Court bouillon poached hake
Cucumber-dill cream sauce

Hermann Moser, Grüner Veltliner
"Der Loess"
and
Stift Klosterneuburg, Roter Veltliner

Third Course

Sautéed wild mushrooms
Brandy cream sauce
Bacon-pretzel bread dumpling

Herman Moser, Zweigelt

Fourth Course

Rack of wild boar
Squash "nockerln"
Red cabbage, apples, cranberries
Juniper berry demi glaze

Stift Klosterneuburg Ried
"Stiftsbreite" Escorial
St Laurent Zweigelt Cabernet Sauvignon Merlot

Dessert

Baked apple, vanilla sauce
Raisins, almonds

Evolucio Late Harvest
Furmint, Tokaj