

# LONG TABLE DINNER

GERMANY

*Friday, November 24*

# M E N U

Upon arrival, begin your experience with a specialty cocktail

## STARTER

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### CONSUMMÉ DOUBLE

Savor the depth of flavour in our Consommé Double, accompanied by braised leek and bone marrow dumplings

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### SCHWEINHARDT-WEISSBURGUNDER

A popular summer wine, with aromas reminiscent of nuts, quince, pear or apple

## MAIN COURSE

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### ROSEMARY AND GARLIC LAMB SIRLOIN

Delight in the succulence of leek and carrot roasted duck, paired with potato dumplings, braised leeks, red cabbage, and white asparagus, all harmonized by a savory jus

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### ANDREAS BENDER-PINOT NOIR

Full of bright red fruit flavours, it is not heavy or oaky, showing the true, fresh potential of the variety

## DESSERT

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### GERMAN STOLLEN

Enjoy the holiday spirit with our German Stollen, accompanied by luscious vanilla sauce, candied plums, and a delightful crunchy caramel topping

*Artisan breads and butter served with main course*

*Please note: The Long Table Dinners are 18+ events. We kindly request no substitutions. If there is an allergy, please let us know in the comment box when purchasing tickets and we will do our best to accommodate. Tickets are non-refundable.*