

Wednesday, November 16th @ 19hr (7:00pm), A
German Harvest, Dinner: With Winemaker August
Kessler

1st course

Biersuppe

Oktoberfest beer soup with ginger and lemon

**2004 August Kessler Estate Riesling Qba*

2nd course

Hasenpfeffer

*cabbage leaves stuffed with rabbit, juniper and carrots
on parsnip cream*

**2004 August Kessler Riesling Spätlese "530.3"*

3rd course

Kräuterplinsen mit Quark

quark pancakes with herbs, crème Fraiche and caviar

**2003 August Kessler Lorcher Schlossberg Kabinet*

4th course

**Schweinsmedallions mit Sommermajoran,
gedunsteter Rotkohl und Spätzle**

Pork medallion with fresh marjoram, apples and raisins

Served with stewed caraway red cabbage and spaetzle

**2001 Kessler Cuvee Max Spätburgunder*

5th course

Zwetschkenknodel mit Weinschaumsoße

Sweet plum dumplings with foamy wine sauce

**2004 Rudesheimer Bischofberg Spätlese Goldkapsel*

**Brought to You by The Tusk N' Rattle Café & The Shelburne Falls
Wine Merchant: Reservations required 625-0200
\$60 per person (Tax & Gratuity not Included)**

Vegetarian options available when requested with reservation

