

# *From Alsace to Austria Wine Dinner*

with Arielle Monaco of Kysela Père et Fils  
Thursday, February 22, 2024 | 6:30pm | \$105 pp ++  
Six Courses + Six Wines

## APERITIF

### *Gougères*

Wolfberger, Chardonnay, Crémant D'Alsace Brut, Alsace NV

## PREMIER

### *Asperges Blanches* GFA

White Asparagus | Sauce Hollandaise | Brioche Croutons  
Ruttenstock, Grüner Veltliner, Ried Reipersberg, Austria 2022

## DEUXIÈME

### *Langoustines au Curry* GF

Langoustines | Ginger Curry Sauce | Green Cabbage  
Wolfberger, Riesling, Muenchberg Grand Cru Alsace 2019

## TROISIÈME

### *Tarte au Munster*

Traditional Potato & Alsatian Munster Cheese Tart  
Wolfberger, Gewurztraminer, Hengst Grand Cru Alsace 2017

## QUATRIÈME

### *“Wiener Saftgulasch”*

Classic Austria Beef (shank) Goulash | Spaetzle  
Hugl Weine, Zweigelt Classic Austria 2021

## CINQUIÈME

### *Linzer Torte*

Almond Torte | Cherry Raspberry Jam | Crème Chantilly  
Wolfberger, Pinot Noir, Crémant D'Alsace Rosé Brut Alsace NV



Bastille Brasserie & Bar

Items marked GF or GFA are items that are Gluten Free or can be modified to be Gluten Free.

\*State food code requires us to inform you that consuming raw or uncooked meats, seafoods and eggs, may increase your risk of food borne illness.

Credit Cards are required to book this dinner 48 Hour Cancellation Policy Applies | \$105 per person fee will be charged to the card on file.

This is the only menu being featured

We will not be able to accommodate allergens | This is a formal seated event

Additional glasses of wine are available for purchase during the dinner | Special Bottle Pricing of Wines will be available to order after the dinner