

# SPIEDINI ITALIAN RISTORANTE

## EXCLUSIVE OKTOBERFEST WINE DINNER

Featuring **German Wines**



TUESDAY, OCTOBER 23RD 2018 6:30 PM

### STARTERS

#### Lobster Sausage

Dill Herb Sauce

#### Riesling Kabinett, Langwerth Von Simmern Hattenheimer, Rheingau 2016

A harmoniously, captivating wine, by its balance and fruity aromas. This riesling has high quality, individual character and longevity.

### GIARDINO

#### Stuffed Cabbage Roll

Filled with Beef & Rice

#### Pinot Gris SL, Alexander Laible, Baden 2017

A typical Pinot Gris from the wine region Baden; it's fruity aromas of peaches, melon and hints of tropical fruit, which are combined with a well-structured smooth acidity and creamy taste.

### ENTREE

#### Bavarian Pot Roast "Sauerbraten"

Marinated in Red Wine & Vinegar, Slowly Braised

Creamy Mashed Potatoes,

Crispy Onion Strings, & Roasted Root Vegetables

#### Pinot Noir Reserve, Lergenmüller, Pfalz 2015

Ruby red color, aromas of wood and great fruitiness, and flavors of red berries and cherries, with soft and beautiful tannins.

### DOLCE

#### Schokolade Palatschinken

Crepe filled with Chocolate Sprinkles with Chopped Walnuts

Whipping Cream

#### Riesling Spätlese, Schloss Reinhartshausen, Rheingaw 2013

Balanced, refined sweetness and exotic accents; mineral, fruity, opulent. Reminiscent of the taste of peaches and citrus fruits.

**\$69.00 PER PERSON PLUS TAX & GRATUITY**

