

Arizona Culinary Institute Wine Tasting Flight School
A taste of Germany
August 31, 2017

Menu

1st

Crispy Trout
sour cream and chive

*Szigeti, Gruner Veltliner, Brut, NV
Austria*

2nd

ACI Bratwurst
Braised Red Cabbage

*Ayinger 'Celebrator' Dopplebock
Germany*

3rd

Pork Schnitzel
Spätzle – Lemon

*Gunderloch, Riesling, Nierstein
Rheinhessen, Germany*

4th

Beef Rouladen
Potato Pancake

*Graf Hardegg, Zweigelt, Weinviertel
Austria*

5th

Baked Camembert, Shinken, Fig

Dessert

Plumen Kuchen

*Römerhof, Riesling Beerenauslese
Trittenheim, Germany*

\$55

Per Person Tax and Gratuity Included