

# Trapp Family Lodge

## Wine Dinner

April 18, 2023 – 6:30pm

### Amuse-Bouche

Ratatouille Tart with Diced Eggplant, Zucchini, Red Peppers, and Tomatoes in a Savory Tarte Shell

*Pertinace Nebbiolo, Langhe, Piedmont, Italy, 2020*

### Appetizer

Apple Almond Stuffed Baked Brie en Croûte with Fresh Fruit and Grilled Baguette

*Régis Minet Pouilly Fumé, Pouilly-sur-Loire, France, 2021*

### Soup

Roasted Heirloom Tomato Soup with Crumbled Goat Cheese, Herb Croutons, and Basil Coulis

*Elk Cove Estate Pinot Noir, Willamette Valley, 2020*

### Sorbet

Lemon Lime Sorbet

### Entree

Pan Seared Prosciutto Wrapped Halibut Filet with Three Cheese Chive Twice Baked Potato, Haricot Verts, and a Lobster Beurre Blanc

*Sonoma-Cutrer "Les Piérrres" Chardonnay, Sonoma County, 2016*

### Dessert

Opera Cake

Layers of Almond Sponge Cake, Soaked in Coffee Syrup, Layered with Ganache and Coffee, Buttercream, and Chocolate Glaze

*Sablettes Sauternes, Bordeaux, 2016*

**\$155 per person inclusive**