Trapp Family Lodge

Wine Dinner

March 21, 2024 | 6:30 pm

Amuse-Bouche

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

Hillinger Secco Pinot Noir, Austria, NV

Appetizer

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

Höpler Dry Riesling, Burgenland, Austria, 2021

Salad

Roasted Beet and Goat Cheese Napoleon

Stafford Hill "Holloran" Pinot Noir, Willamette Valley, Oregon, 2021

Sorbet

Lemon Lime Ginger Sorbet

Entrée

Pan Seared Prosciutto Wrapped Halibut Filet with Haricot Verts & Lobster Beurre Blanc

Ferrari-Carano Chardonnay, Sonoma County, 2022

Roasted Rosemary Crusted Rack of Lamb with Potato Purée, Roasted Salsify & a Honey Rosemary Mint Glaze

Iron Wolf Syrah, Columbia Valley, Washington, 2018

Dessert

Belgian Chocolate Petit Gateau, Raspberry Cardamom Coulis, Chantilly Cream

Santa Julia "Tardio" Late Harvest Torrontés, Mendoza, 2021

$140 per person inclusive