

Trapp Family Lodge

Wine Dinner

May 23, 2024 | 6:30 pm



Amuse-Bouche

Pickled Red and Golden Beets with Herb Goat Cheese and Honeycomb

Appetizer

Yellowfin Tuna Crudo with a Lemon Caper Vinaigrette

Salad

Spring Pea and Strawberry Salad with Sugar Snap Peas, English Peas, Pea Tendrils, Strawberries, Feta Cheese and White Balsamic Vinaigrette

Sorbet

Raspberry Sorbet

Entrées

Trapp Family Farm Lamb Goulash Ravioli with Lamb Demi Glace

Hazel Nut Crusted Lobster Tail with Sautéed Local Fiddleheads and Beurre Blanc

Dessert

Freshly Prepared Dessert from our Kaffeehaus Bakery

Join Ram Hatley, from Artisanal Cellars in Vermont, as he guides us through each course with thoughtfully paired wines, selected from his recent travels to Austrian wineries.

\$110 per person, plus tax & service charge