

Trapp Family Lodge

Wine Dinner

May 23, 2024 | 6:30 pm



Amuse-Bouche

Pickled Red and Golden Beets with Herb Goat Cheese and Honeycomb

Hillinger Pinot Noir "Secco", Burgenland, NV

Appetizer

Yellowfin Tuna Crudo with a Lemon Caper Vinaigrette

Muller Grossman Grüner Veltliner, Kremstal, 2022

Salad

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

Steininger Cabernet Sauvignon Rosé, Kamptal, 2023

Sorbet

Raspberry Sorbet

Entrées

Trapp Family Farm Lamb Goulash Ravioli with Lamb Demi Glace

Netzl Rubin Carnuntum Zweigelt, 2019

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

Netzl Chardonnay, Carnuntum, 2022

Dessert

White Chocolate Cheesecake with Grilled Pineapple Compote

Steindorfer "Cuvée Klauss", Beerenauslese, Apetlon, 2018

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 + tax & service charge