

# One Night Only

## Austrian Wine Pairing Dinner

*as part of Austrian Wine Week*

A specially curated 4-course wine pairing dinner with 6 signature wines from **award-winning Austrian winemakers Johannes Gebeshuber and Thomas Schabl (Gross Winery).**

Raw Hokkaido Scallop

*Persimmon, honey & LeVeL33 Hopped Dry Gin vinaigrette, sakura prawn*

**Mitzi, 2018** *Gelber Muskateller by Gross*



Cured & Torched Salmon *Rose, Lager pickled apple, basil*

**Jakobi, 2018** *Sauvignon Blanc by Gross*

**Ried Nussberg, 2012** *Sauvignon Blanc by Gross*



Slipper Lobster *Tomato dashi, green peas, Espelette pepper*

**Ried Laim, 2015** *Rotgipfler by Gebeshuber*



Aged Duck Breast *Cherry glazed chicorée, spiced jus, nasturtium*

**Vom Muschelkalk, 2017** *Pinot Noir by Gebeshuber*

**Lage Glas, 2017** *Sankt Laurent by Gebeshuber*