

THE
NEW ORLEANS GRILL

at Windsor Court Hotel

PRESENTS
New Orleans Wine & Food Experience

Featuring the wines of:
Château de la Gardine & Rudi Wiest Selections (Fine German Estates)

1st Course

Scallop and Shrimp Ceviche . Hearts of Palm

Weingut Robert Weil (Estate Riesling) Rheingau 2006

2nd Course

Seared Foie Gras . Caramelized Peaches . Buttered Brioche . Port Wine Reduction

Gunderloch Messidor 2005 Rheinessen

3rd Course

Baby Autumn Lettuces . Poached Seckel Pears . Goats Milk Feta . Ice Wine Vinegar

Hans Wirsching (Silvaner Dry 2006)

4th Course

Jambalaya Tortellini . Andouille Foam

Eitelsbhcher Karthausenhofberg

5th Course

Mint Crusted Lamb . Caramelized Cauliflower . Golden Raisin Compote . Lamb Jus

Château De La Gardine Châteauneuf – Dupare

6th Course

Strawberry Shortcake

Monchof 2006 Orzig Wurzgarten

