

# Wein und Nachtisch

## Summer of Riesling

## Flight

*Three two-ounce pours of each of our premiere German Rieslings*

\$12

### White Wine

### Glass

#### Bottle

**Riesling, Rudi Wiest Rhein 2008 (Rhein, Germany)**

\$9.00

\$36.00

*Peaches and soft fruits dominate this German classic, sweet*

**Riesling, Liebfrauentift Dry 2009 (Rheinhessen, Germany)**

\$13.00

\$52.00

*Delicate apple and citrus aromas, fresh and lively*

**Riesling, SA Prüm Mosel 2009 (Mosel, Germany)**

\$12.00

\$48.00

*Fresh fruit flavors balanced by a racy acidity and mineral character*

**Chardonnay, Opera Prima 2008 (Spain)**

\$6.00

\$24.00

*Crisp and vibrant with flavors of citrus and minerals*

**Gruener Veltliner, Fuchs 2008 (Austria)**

\$7.50

\$30.00

*Medium bodied, fresh with a taste of pepper and celery salt*

**Gewürztraminer, Valckenberg 2008 (Pfalz, Germany)**

\$8.00

\$32.00

*Aroma of roses, accompanied by flavors of ripe peach and litchi.*

### Red Wine

**Pinot Noir, Undone 2008 (Rheinhessen, Germany)**

\$9.50

\$38.00

*Smooth with berry and plum notes and a subtle hint of spice*

**Cabernet Sauvignon, Torre di Luna 2007 (Trentino, Italy)**

\$9.50

\$38.00

*Intense aromas of fresh, ripe fruit, red berries and hints of spice*

**Montepulciano, Masciarelli D'Abruzzo 2007 (Abruzzi, Italy)**

\$8.50

\$34.00

*Pleasant black-cherry and spice aromas*

**Malbec, El Portillo 2008 (Uco Valley, Argentina)**

\$9.50

\$38.00

*Rich with fruit, the nose is reminiscent of plums and blackberries*

### **Dessert**

**Apfelstrudel mit Eis**

\$6.00

*Homemade apple strudel served warm with a scoop of vanilla ice cream*

**Schwarzwälder Kirschtorte**

\$6.00

*Homemade traditional "Black Forest Cake". Chocolate cake layered with fresh whipped cream, Kirschwasser soaked cherries, and shaved chocolate*

**Suchertorte**

\$6.00

*A rich dense chocolate torte with apricot preserves and whipped cream*