



GEWÜRZTRAMINER WINE DINNER

Saturday, October 25th 2025

AMUSE-BOUCHE

PORK MEAT BALL

with sweet potato puree served on a
crostini with a maple-bourbon glaze

1ST COURSE

PORK & CRAB SHUMAI & DUMPLING

classic steamed and panfried dumplings filled with
a savory blend of minced pork & delicate crab meat
served with a homemade dipping sauce

2012 RED NEWT GEWÜRZTRAMINER,
FINGER LAKES

2ND COURSE

DEEP FRIED JUMBO SHRIMP

coated with honey mayonnaise served
on the bed of grilled pineapple

2024 ERSTE & NEUE GEWÜRZTRAMINER,
ALTO ADIGE, ITALY

3RD COURSE

EGG NOODLES WITH CHICKEN

bok choy, bean sprout, shiitake mushroom,
dry bean curd and an egg-drop style gravy

2024 BORELL DIEHL GEWÜRZTRAMINER,
PFALZ, GERMANY

DESSERT

duo of creamy milk tapioca, sweet potato and
coconut cream sticky rice with fresh mango