



DR FRANK WINE DINNER

Saturday, February 7, 2026

AMUSE-BOUCHE

SMOKED TROUT RILLETTE ON RYE CRISP

lemon crème fraîche, pickled shallot & dill oil

DR FRANK CÉLÈBRE ROSÉ

1ST COURSE

SEARED HUDSON VALLEY FOIE GRAS

*warm brioche, kumquat vanilla compote,
toasted hazelnut*

2013 LATE HARVEST RIESLING

2ND COURSE

PISTACHIO CRUSTED SEA BASS

*champagne beurre blanc, celery root purée,
charred leek*

2006 BRUT

3RD COURSE

HANDMADE STUFFED GNOCCHI RICOTTA

roasted garlic cream, shaved pecorino

2024 "ERSTE" GRÜNER VELTLINER

ENTRÉE

ROASTED VENISON LOIN

*black trumpet & forest mushroom ragout,
parsnip purée, pomegranate pinot reduction*

2000 PINOT NOIR

DESSERT

HONEY POACHED PEAR

riesling sabayon

2011 SEMI-DRY RIESLING