



DR FRANK WINE DINNER

Saturday, February 7, 2026

AMUSE-BOUCHE

SMOKED TROUT RILLETTÉ 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