

The Festival of Wines Presents... Winemakers Dinner

BUFFET MENU

*Featuring Terroir Riesling vom Loss and
Terroir Pinot Noir vom Kalkmergel*

SOUP STATION:

Goulash Soup
Fresh Rolls and Biscuits

COLD TABLE:

Greens with Assorted Vegetables and Dressings
German Potato Salad, Coleslaw
Cauliflower Salad, Cucumber Salad
Tomato Salad, German Bean Salad

CARVERY TABLE:

German Style Baked Glazed Ham (Schinkenbraten)
Grainy Mustard, Honey Dijon, Apple Sauce,
Green Tomato Chow

HOT TABLE:

Onion Braised Beef Brisket, Candied Onions
Hendl (Whole Roasted Spiced Chicken)
Creamy Spinach, Leek and Cheddar Baked Haddock
Pork Schnitzel with Green Peppercorn Veloute
Cheesy Bratwurst Penne Pasta
Maple Glazed Squash and Herbed Spätzle
Thyme and Parsley Creamed Sauerkraut
Buttermilk Mashed Potatoes
Spring Vegetables
House Spiced Kettle Chips
Ale Steamed Mussels with Garlic and Bacon

SWEET ENDINGS:

Strudel, Bienenstich
Black Forest Cake, Linzer Torte
Kasekuchen (German Cheesecake)
Dresdener Eierschnecke

*Please Note that there will be a Variety of other
Sweet Treats to accompany this Amazing Meal

RED SHORES



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PEI LIQUOR Must be 19 years
of age or older.
ALCOOL Î.-P.-É.

Please drink responsibly.

