

Thursday, August 7 at Gilbert's Restaurant

A Trip to Germany Traditional German Fare with German Wines

Our German Chefs Georg Schu and Stephan Stolze invite you to a 5-course German Dinner paired with German Wines varying from dry to sweet.

Menu

Fasanen Consommé

Pheasant Consommé,
slowly boiled down to maximize the flavor, topped with flaky baked filo pastry

Rheingau

Schloss Vollrad, Riesling, Summer Dry

Snapper Winzerin

Yellowtail Snapper dainty,
sautéed to perfect subtlety, combined with a
Mosel River Riesling Sauce and tips of steamed asparagus

Franken

Franconia Estate, cuvee of Rivaner, Bacchus and Silvaner grapes, dry

Zitronen Sorbet

Lemon sorbet floated with dry sparkling Wine

Kalbsvoegerl

Veal Olive, filled with blend of wild mushrooms,
oven roasted until gold brown and tender,
accompanied by bread dumplings, seasoned with bacon, onions and parsley,
and pickled red cabbage

Rheinhessen

Relax cool red, Dornfelder, medium dry

Bayrische Krem

Bavarian Cream
with the light taste of Bourbon Vanilla, drizzled with purée of wild berries

Mosel-Saar-Ruwer

Thomas Schmitt Private Collection, Riesling, Auslese, sweet

\$ 50.00 per person (inclusive 7.5% Sales Tax and Gratuity)

*Dinner starts at 6pm, please call for reservations and information
305-451-1716*

Friday, August 8 at Gilbert's Restaurant

Desserts paired with German Dessert Wines

Bayrische Krem

Bavarian Cream

with the light taste of Bourbon Vanilla, drizzled with purée of wild berries

Mosel-Saar-Ruwer

Thomas Schmitt Private Collection, Riesling, Auslese, sweet

\$ 9.50

Rote Gruetze

Traditional northern German dish from wild berries and cherries,
carefully cooked with groats until a viscid consistence is reached,
served with vanilla sauce

Mosel-Saar-Ruwer

Schmitt & Soehne, Beerenauslese, sweet

\$ 11.50

Erdbeeren Madagaskar

Thin sliced Strawberries, lightly sweetened,
garnished with green pepper corn and a dash of Cognac,
served with whipped cream

Mosel-Saar-Ruwer

Markus Molitor, Zeltinger Sonnenuhr, Auslese, sweet

\$ 13.50

Chocolate Mousse

A delight for chocolate lovers, it melts in your mouth,
comes with whipped cream and is garnished with strawberries

Mosel-Saar-Ruwer

Schmitt Schenk, Eiswein (Ice-Wine), sweet

\$ 15.50

*available all day, no reservation necessary
for more information call 305-451-1716*