

2 Events at Gilbert's Resort MM 107.9



KeyLargoFoodandWineFestival.com

Thursday, August 7 at Gilbert's Restaurant



A Trip to Germany

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.

Friday, August 8 at Gilbert's Restaurant

Desserts paired with German
Dessert Wines

Bayrische Krem / Bavarian Cream \$ 9.50

Mosel-Saar-Ruwer, Thomas Schmitt Private Collection,
Riesling, Auslese, sweet

Rote Gruetze / Traditional northern German dish from wild berries and cherries \$ 11.50

Mosel-Saar-Ruwer

Schmitt & Soehne, Beerenauslese, sweet

Erdbeeren Madagaskar / Peppered Strawberries \$ 13.50

Mosel-Saar-Ruwer

Markus Molitor, Zeltinger Sonnenuhr, Auslese, sweet

Chocolate Mousse \$ 15.50

Mosel-Saar-Ruwer

Schmitt Schenk, Eiswein (Ice-Wine), sweet

*available all day, no reservation
necessary*

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



Gilbert's Resort

107900 Overseas Hwy.

Key Largo, FL 33037

For Information call

305-451-1716