

SCANDINAVIAN WINE DINNER

JANUARY 24TH, 2025
5:00 P.M.

WELCOME

SMORGASBORD

assorted cheeses & sausages

*Valdo Aquarius, Sparkling Wine
Extra Dry - NV*

FIRST COURSE

FRIKADELLER

danish meatballs, creamy brown
gravy, pickled red cabbage

*Mantlerhof, Gruner Veltliner
Gutswein - 2022*

SECOND COURSE

ROSOLLI

beets, potatoes, onions, apples,
pickles with a sweet, tangy,
& creamy beet dressing

*Dipinti, Vigneti Delle Dolomiti
Sauvignon - 2023*

THIRD COURSE

NORWEGIAN FINNBIFF

elk stew, sweet brown goat cheese,
lingonberry jam, mashed potatoes

*Reyneke, Vinehugger
Red Coastal Region - 2020*

FOURTH COURSE

SWEDISH CRÈME

silky swedish crème, hints of vanilla,
almond, orange, with a berry compote

Borealis Vintners, White Blend - 2022