

# “Adventures On The Trail Of The Habsburg Empire, Part IV” Wine Dinner

Bar Bambino

Thursday, 26 August 2010

## I

### Chilled watermelon soup with mint and crumbled feta

Pure summer. A stock of organic red watermelon and lemon juice touched with white wine vinegar and EVOO. Finished with the finest Bulgarian feta and julienned mint.

2009     *Arbe Garbe Arbe Garbe*  
(Ribolla Gialla, Pinot Grigio, Tocai Friuliano)  
Napa, California

## II

### Crudo di manzo with a freshly cracked egg, dill pickle, and tarragon mustard

Wagyu beef sirloin finely diced and mixed with Terra Sonoma farm eggs, house-made dill pickles, capers, and tarragon mustard. Served with crostini and shallot and tarragon infused EVOO.

2007     *Tomas Tomac Amphora*  
(Chardonnay + 15 indigenous varietals)  
Slavonia, Croatia

## III

### Open-faced ravioli with crisp cabbage and speck

Organic Napa cabbage, pan fried crisp with speck and caraway and layered between house-made whole egg pasta.

2007     *August Kessler Spatburgunder*  
Rheingau, Germany

## IV

### Pork crépinette with roasted baby turnips and horseradish cream

Parcels of smoked ham, prosciutto, and sausage spiked with apple and served with roasted baby turnips and their greens.

2005     *Batic Rosso*  
(Cabernet Sauvignon, Merlot, Cabernet Franc)  
Vipava Valley, Slovenia

## V

### Chocolate profiteroles with raspberries and rose water cream and topped with warm TCHO chocolate sauce

2005     *Heiss Cabernet Sauvignon and Blaufrankisch Eiswein*  
Burgenland, Austria

\$85 per person (tax and gratuity not included)