



Bas Rouge

BAS ROUGE VIENNESE INSPIRED CHRISTMAS EVENING DINNER

Chefs Harley Peet and Phil Lind

bring a traditional Austrian Christmas to Easton
with Austrian wine and the Viennese holiday spirit

* CONSUMPTION OF RAW OR UNDERCOOKED MEATS MAY INCREASE
THE RISK OF FOODBORNE ILLNESS

AMUSE-BOUCHE

rindsuppe with griessnockert

Riesling Sekt, Steininger, Ried Heiligenstein, Kamptal 2019

RINDSGULASH

beef goulash served with spatzle

Pinot Noir, Weingut Bruendlmayer, Kamptal 2019

or

TUNA TARTARE

cucumber, crème fraîche, salmon roe & caviar

Riesling, Jurtschitsch, Ried Loiserberg, Kamptal 2020

or

BEET & APPLE SALAD

lambs lettuce, winter granola, pumpkinseed vinaigrette

Pinot Blanc, Prieler, Ried Seeberg, Burgenland 2019

KRUSTENBRATEN: CRISPY SKIN ROASTED PORK SHOULDER

Zweigelt, Netzl, Ried Haedacker, Carnuntum 2019

or

BAS ROUGE WIENER SCHNITZEL & LINGONBERRIES

Gruener Veltliner, Weingut Bruendlmayer, Ried Spiegel, Kamptal 2021

or

GEBACCKENES KARPFFENFILET: FRIED CATTFISH FILLET

Riesling, Nigl, Ried Hochaecker, Kremstal 2021

family sides for the table: erdapfelsalat, rotkohl, semmelknodel

ASSORTIMENTS OF AUSTRIAN DESSERT