

AmCham**Denmark**

# “Discover Organic” Wine Dinner

## MENU

### Appetizers

New York Sparkling (Brotherhood Winery)

### STARTER

Crab Salad

Avocado Cream – Black Sesame – Ponzu

Rams Mayo

Bread – Butter

### *Wine flights*

“Organic & Sustainable”

Frogs Leap Chardonnay

Kunde Chardonnay

Chateau Guilhem Prestige Blanc

### MAIN COURSE

Braised Ribeye

Bearnaise – Cream of Horseradish

Grilled White Asparagus w/ lemon butter

Fried Potatoes

Caesar Salad w/ Parmesan, bread croutons

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## *Wine flights*

“Organic & Sustainable”

Frogs Leap Cabernet Sauvignon

Kunde Zinfandel

Buglioni Amarone

## **DESSERT**

The White Lady – Arla Unika

Aged Cheddar

Fig Compote – Pickled Nuts

Crispbread

## *Wine flights*

“Organic and Sustainable”

White wine of your choice

Buglioni Recioto

Hidalgo Pedro Ximenez