



## CHEF FELIX HAFNER

### Old World Food – New World Style

#### ..... First Course .....

*Carpaccio vom Semmelknödel mit Hirschschinken, Ruccola,  
Kürbiskern-Nusskrokant und Himbeeren*

Bread dumpling carpaccio with venison ham, arugula,  
pumpkin seed-hazelnut “brittle” and raspberries.

~ NV Bottex Vin du Bugey-Cerdon “La Cueille” ~  
Savoie, France

#### ..... Second Course .....

*Schaumsuppe von der Roten Beete mit Speck, Bündner  
Fleisch und Serrano*

A German favorite with flair; red beet-infused foam soup  
with bacon, bindenfleisch and serrano ham.

~ 2008 Kientzler, Andre Gerwurztraminer ~  
Alsace, France

#### ..... Third Course .....

*Filet vom Skrei auf glaciertem Lauch, zweierlei Spinat  
und pochiertem Ei*

Skrei over glazed leeks with two kinds of spinach  
and poached egg.

~ 2009 Abbazia Di Novacella Gruner Veltliner ~  
Weinvertel, Austria

#### ..... Fourth Course .....

*Degustation vom Spanferkel, mit Sellerie und Kartoffel*

Degustation, or a culinary sampling, of small portions of suckling  
pig served with celeriac and potatoes confit.

~ 2008 Hardegg Veltlinsky Zweigelt ~  
Alto Adige, Italy

#### ..... Fifth Course .....

*Kaiserschmarrn*

‘Kaiser’, meaning “Emperor” and ‘Schmarrn’ meaning  
“mishmash,” is one of the best-known Austrian desserts – near  
and dear to the Austrian-born Chef Hafner. This light, caramelized  
pancake is made from a sweet batter of flour, eggs, sugar, salt,  
and milk, baked in butter.

~ NV Dr. Loosen Sparkling Riesling ~  
Mosel, Germany