
SUPPER CLUB | COLORS OF FOOD | 2023.2

Saturday, October 21, 2023

Menu and Wine Pairing:

beetroot-wasabi terrine with smoked eel and hazelnut

2022 Neustadt "V" Riesling | VDP. Ortswein dry

Shiitake-dashi with mushroom-tofu-cabbage-wantan

2021 Herrenletten Weissburgunder | VDP. Erste Lage dry

Cod with curry pumpkin puree, pickled pumpkin, spinat emulsion, lotus root and miso beurre blanc

2020 Haardt Scheurebe | VDP. Ortswein dry

Braised beef shoulder with Ras-El-Hanout jus, cauliflower puree, roasted cauliflower, pomegranate and vanilla carrots

2021 Neustadt "V" Spätburgunder | VDP. Ortswein dry

Cheesecake Brûlée with pumpkin spice ice cream, Amarettini crumble und blueberry compote

2022 Gimmeldingen Riesling Kabinett | VDP Ortswein fruity sweet

Initiator and organizer: Colors of Food | **Musical accompaniment:** Heiko Duffner (guitar)



