



**Rittergut**  
wine bar & restaurant

**2018-2019**

**Dinner Menu Options for Large Groups**

Due to seasonality some food preparations may change without notice.

**After 4 PM**  
Appetizer and Salad portions are sized for multi-course dinners.

**MENU OPTION 1**

**\$45/Guest**

**Add \$10/Guest**  
(Two wines, 1/2 glass each)

**APPETIZER**

**Cheese Boards** ▲

Selection of Three Cheeses served with Crostini, Honey Comb, Brandied Cherries, Bread & Butter Pickles

**ENTRÉE SELECTIONS**

**Atlantic Salmon** ■

San Marzano Bacon Sauce, Gigande Beans, Spinach, Basil Oil

**Roasted Chicken Breast** ■

Chipotle Carrot Puree, Brussels Sprouts, Heirloom Baby Carrots, Pan Jus

**Vegetarian Penne Pasta** ▼

Asparagus, Tomatoes, Broccoli, Pecorino, Vegetable Stock

**DESSERT**

**Chocolate Mousse** ▲

**WINE PAIRINGS**

**Appetizer Pairing**

Tiefenbrunner  
Pinot Grigio  
or  
Bayle Carreau  
Rosé

**Entrée Pairing**

Pierre Sparr Cremant  
Brut Reserve  
or  
Bench  
Cabernet  
or  
Crazy Creatures  
Gruner Veltliner

*\*Wines are subject to change based on availability*

**MENU OPTION 2**

**\$52/Guest**

**Add \$13/Guest**  
(Two wines, 1/2 glass each)

**APPETIZERS**

**Cheese and Charcuterie** ▲

Selection of Cheese and Charcuterie served with Crostini, Honey Comb, Brandied Cherries, Bread & Butter Pickles

**SALAD**

**Caesar Salad** ▲

Romaine, Black Quinoa, Anchovy Vinaigrette, Parmesan

**ENTRÉE SELECTIONS**

**Lake Superior Whitefish** ■

Yellow Pepper Sauce, Broccoli, Vegetable Cous Cous, Oven Roasted Tomatoes

**Grilled Center Cut Pork Chop**

8 oz. Cut, Mashed Potatoes, Brussels Sprouts, Roasted Red Peppers, Bacon Leek Jus

**Roasted Chicken Breast** ■

Chipotle Carrot Puree, Brussels Sprouts, Heirloom Baby Carrots, Pan Jus

**Tortellini Rosa**

Cheese Tortellini, Spinach, English Peas, Marinara Cream Sauce, Parmesan

**DESSERT**

**Cheesecake**

**WINE PAIRINGS**

**Appetizer Pairing**

Tiefenbrunner  
Pinot Grigio  
or  
Bayle Carreau  
Rosé

**Salad Pairing**

Le Colture, Brut  
Fagher Valdobbiadene  
or  
Prosecco Superiore

**Entrée Pairing**

Francois Le Saint  
'Silex' Sancerre  
or  
Alexana 'Red Label'  
Pinot Noir

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These items are, or can be made, upon request: ▲ Gluten Free ▼ Dairy Free



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**MENU OPTION 3**

**\$60/Guest**

**Add \$18/Guest**

(Three wines, 1/2 glass each)

**APPETIZERS**

**Cheese and Charcuterie** ▲

Served with Crostini, Honey Comb, Brandied Cherries, B&B Pickles

**Ahi Tuna Sashimi** ■  
**with Citron Roe**

**SALAD**

**Apple Frisée Salad** ■

Walnuts, Bleu Cheese, Vinaigrette

**ENTRÉE SELECTIONS**

**Florida Coastal Grouper** ■

Pan Seared, Asparagus, Fingerling Potatoes, Citrus, Micro Greens, Citrus Butter Sauce

**Grilled Filet Mignon** ■

6 oz Cut, Mashed Potatoes, Green Beans, Baby Carrots, Mushroom Veal Sauce

**Maryland Crab Cakes** ▼

Mashed Potatoes, Broccolini, Fresh Berry Salsa, Thai Chili Sauce

**Vegetarian Risotto** ■

Corn, Porcini, Arugula, Sweet Potato, Parmesan

**DESSERT**

**Tiramisu**

**WINE PAIRINGS**

**Appetizer Pairing**

Tiefenbrunner  
Pinot Grigio  
or  
Bayle Carreau  
Rosé

**Salad Pairing**

Keller Riesling  
or  
Bayle Carreau Rose

**Entrée Pairings**

Banshee Chardonnay  
or  
Bodegas Finca La  
Estacada

**Dessert Pairing**

Six Grapes Tawny Port

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▲ Gluten Free      ▼ Dairy Free

**MENU OPTION 4**

**\$70/Guest**

**Add \$25/Guest**

(Three wines, 1/2 glass each)

**APPETIZERS**

**Cheese and Charcuterie** ▲

Served with Crostini, Honey Comb, Brandied Cherries, Bread & Butter Pickles

**Lobster Sliders**

Cold Lobster Claw, Tarragon, Lemon, Crème Fraiche, Red Onion, Capers

**SALAD**

**Caesar** ■

Romaine, Black Quinoa, Parmesan, Anchovy Vinaigrette

**ENTRÉE SELECTIONS**

**Chilean Sea Bass** ■

Citrus Pepper Crust, Garlic Tomato Coulis, Chive Oil, Baby Beets, Brussels Sprouts, Fingerling Potatoes

**Grilled Filet Mignon** ■

8 oz Cut, Mashed Potatoes, Green Beans, Baby Carrots, Mushroom Veal Sauce

**Asiago Crusted Sea Scallops**

Mushrooms, Potatoes, Peppers, Green Beans, Caper Butter Sauce, Pommes Frites

**Vegetarian Risotto** ■

Corn, Porcini, Arugula, Sweet Potato, Parmesan

*For additional \$14 charge*

**Butter Poached Lobster & Filet Mignon**

7 oz, Canadian Lobster Tail, Béarnaise Sauce,  
6 oz Grilled, Marinated Tenderloin, Spinach, Roasted Tomato,

**DESSERT**

**Key Lime Tart**

**WINE PAIRINGS**

**Appetizer Pairing**

Tiefenbrunner  
Pinot Grigio  
or  
Bayle Carreau  
Rosé

**Salad Pairing**

Mascaró Cava Brut Rosé

**Entrée Pairings**

Château Ant  
Moore Sauvignon  
Blanc  
or  
Bench Cabernet

*Four 1/2 glasses at no additional charge*

**Entrée Pairings**

Château Ant  
Moore Sauvignon  
Blanc  
and  
Bench Cabernet

**Dessert Pairing**

Six Grapes Tawny Port