

The Wine Thief

FRANKFORT RESTAURANT WEEK 2022

FEBRUARY 17TH - FEBRUARY 27TH

AMUSE-BOUCHE (SELECT ONE)

WINE FLIGHT SELECTION: N.V. Parés Baltà Cava - Catalonia, Spain

Fresh herb infused goat cheese gougère

or

Crostini de pane, chickpea hummus, lemon zest, evoo (V, Vg, Gf)

COURSE ONE (SELECT ONE)

WINE FLIGHT SELECTION: 2020 Domaine Laporte Sauvignon Blanc - Loire, France

Lobster Bisque

Our signature creamy bisque topped with lobster

or

TWT Wedge Salad

Candied bacon, blue cheese dressing, heirloom tomatoes, foccacia croutons

or

Tuscan Salad

Tuscan kale, chickpeas, bell peppers, shredded carrots, quinoa,
champagne vinaigrette (V, Vg, Gf)

COURSE TWO (SELECT ONE)

WINE FLIGHT SELECTION: 2019 Bench Pinot Noir - Sonoma Coast, California

Prime Petit Beef Tenderloin

Pan roasted filet, Steak Diane demi-glace,
brown sugar glazed carrots & horseradish mashed potatoes

or

Hudson Canyon Scallops

Curry coconut puree, apple & couscous salad, endive, pomegranate pearls

or

Vegetable Lasagna

Layers of lentil lasagna noodles, vegetable medley, San Marzano marinara,
Selfish Cow vegan mozzarella (V, Vg, Gf)

COURSE THREE (SELECT ONE)

WINE FLIGHT SELECTION: 2020 Borgo Maragliano Moscato d'asti - Piedmont, Italy

Chocolate Manjari

Decadent chocolate mousse sphere, chocolate genache cake, raspberries

or

Fresh Strawberry Tart

Strawberry pistachio tart, almond crust, white chocolate dome

or

Cranberry Sorbet

Cranberries, fresh ginger, lime zest, candied pistachio gravel,
frozen blueberry skewer (V, Vg, Gf)

TASTING MENU - \$40 PER PERSON

WINE FLIGHT - \$18 PER PERSON

tax & gratuity are not included