

# HANCOCK<sup>ST</sup>

## Chef Wolfgang's Austrian Family Dinner

### APPETIZERS

#### Baked Meatballs

Gruyere Fondue, Crispy Shallot

#### Crispy Brats in a Blanket

Sauerkraut Mousse

#### Sweet and Sour Cauliflower

Sherry Gastrique, Cauliflower Puree, Sumac

#### Brussels Sprouts

Lime, Parmesan, Marcona Almonds

### PASTA

#### Choice of Pasta for the Table

Lumache with Vodka Sauce or Penne with Bolognese Sauce

### MAIN COURSE

*Select Three For The Table*

#### Wiener Schnitzel

Potato Salad, Cucumber, Lingonberry

#### Emperor's Goulash

Veal, Red Pepper Coulis, Spaetzle

#### King Salmon en Croute

Swiss Chard, Trout Roe Beurre Blanc

#### Spaetzle

Gruyere, Swiss Chard, Zucchini, Crispy Shallot

*Substitute Dry Aged Strip Steak with Charred Cipollini Onion, Pommies Puree + 10pp*

### DESSERT

**Chocolate-Hazelnut Souffle and Apple-Walnut Strudel**

### \$90 PER PERSON

*Parties of four or more; entire table participation required. Tax and gratuity not included.*