



JULY 29 – AUGUST 03 2013
MAINZ, GERMANY

Dinner Menu

*for the Conference Dinner
at Kurfürstliches Schloss
on Thursday, 1st August 2013*

crispy leaf salad with a rosemary honey dressing,
warmed goat cheese, and dried cherries

braised ox cheek in a merlot and shallot sauce,
served with dauphinois potatoes and a vegetable mousseline

- or -

grilled fillet of zander in a saffron sauce,
served with dauphinois potatoes and a vegetable mousseline

- or -

wild mushroom risotto with a rocket salad and gremolata

seasonal fruit tarte, pomace brandy ice cream