

# AQUAVIT

## 30th Anniversary Dinner

Friday, December 1st, 2017

6:30pm

Joins us for this special evening to celebrate the past thirty years of Restaurant Aquavit with a six course menu spanning three decades of signature dishes paired with wines.

### RECEPTION

GRAVLAX and HOVMÄSTAR SAUCE  
HOT SMOKED SALMON and HORSERADISH  
MATJES HERRING and RED ONION  
TOMATO HERRING and RYE  
SHRIMP SKAGEN and BRIOCHE  
LÖJROM and POTATO  
SWEDISH MEATBALL and LINGONBERRIY

*AQNY Aquavit*

*Carlsberg Beer*

*Weingut Ökonomierat Rebholz Pinot Blanc, Pfalz, Germany 2015*

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### POTATO CAKE and LÖJROM

*Veuve Fourny, Blanc de Blancs, 1er Cru, Vertus, Brut, Champagne, France N.V.*

### FOIE GRAS GANACHE and FIG

*Weingut Peter Lauer, Riesling, Senior - Aylar, Fass 6, Saar, Mosel, Germany 2016*

### SALMON and BLACK TRUMPET

*Pierre Cotton, Gamay, Brouilly, Beaujolais, Burgundy, France 2016*

### TURBOT and HORSERADISH

*Királyudvar, Furmint, Sec, Tokaji, Hungary 2013*

### REINDEER and JUNIPER

*Andrew Will, Two Blondes, Yakima Valley, Washington, United States 2013*

### ARCTIC CIRCLE

*Pol Roger, Rich, Demi-Sec, Epernay, France, N.V.*

\$330 per person

*inclusive of food, wine, tax and gratuity*