



Pennsylvania College of Technology
School of Hospitality

presents

A GERMAN WINE AND FOOD TASTING

Featuring Klaus Wahl, Professor, Technical University of Munich

WEDNESDAY, OCTOBER 7, 2009

6:30 – 9 p.m. in the Thompson Professional Development Center

KLAUS WAHL is an internationally recognized expert in viticulture and enology from Wurzburg, Germany. He has served as the Vice President of the Bavarian Institute of Wine, LWG, and is presently a Professor of Viticulture at the Technical University of Munich. Mr. Wahl will share his knowledge of wine as diners experience the five tasting portions prepared by the School of Hospitality students and faculty. Wines from Germany and the United States have been carefully selected to pair with each course. Diners will be afforded the opportunity to compare and contrast the food and wine pairings.

Tickets: \$65 per person.

Payment requested at time of reservation.

No refunds for cancellations received after Wednesday, September 30, 2009

To register for the dinner
please call the **Special Events Office** at
(570) 320-5229 or email specialevents@pct.edu

MENU

FIRST

Pastrami Cured Salmon and Shaved Smoked Duck Ham on Toasted Brioche Points
with Onion Compote

Paul Jaboulet, Parallele 45, Rose, Cotes du Rhone, France
Chateau Frank, Celebre, Rose, NV, Finger Lakes, New York

SECOND

Puree of Wild Mushroom Cappuccino with Thyme Foam
Staatlicher Hofkeller, Silvaner, Trocken, Franconia, Germany
Dr. Frank, Dry Riesling, 2007, Finger Lakes, New York

THIRD

Noisettes of Chicken Supreme 'Sirachi'

Geil, Scheurebe, Kabinett, 2007, Rheinhessen, Germany

Dr. Konstantin Frank, Semi-dry Riesling, 2007, Finger Lakes, New York

FOURTH

Carved Pork Tenderloin 'Schnitzel': Stuffed with Puree of Green Peas, Chives,

Sourdough and Spatzeli; Whole Grain Mustard Chaud-Froid

Ludwig Knoll, Qualitatswein, Silvaner, Trocken, 2008, Franconia, Germany

Dr. Konstantin Frank, Rkatsiteli, 2006, Finger Lakes, New York

FIFTH

Apple Frangipane Tart with Honey Lemon Bavarian Rosette

Machmer, Gewurztraminer, Spatlese, Rheinhessen, Germany

Hunt Country Vineyards, Late Harvest Vignoles, 2007, Finger Lakes, New York

Wines subject to change based on availability.

Net proceeds from this event will be used for the International Student Program at Penn College.

This event serves as a valuable educational experience for our students and is a vital component of our scholarship fundraising efforts. The wine flight for the dinner is carefully selected to complement the different courses of the meal.

To provide consistent service, there will be 18-20 ounces of wine served to each guest.

Due to the nature of this event, we cannot honor requests for additional wine purchases.

Penn College sincerely appreciates your understanding and cooperation.