

# The Rieslings of Johannes Leitz

## Monday, June 22nd, 2009 7:00pm

As we proceed headlong into our Summer of Riesling celebration, we are honored to kick off the festivities on Monday, June 22nd, 2009 with a Riesling Dinner focusing on the glorious wines of Johannes Leitz.

Johannes is a rock star in the Rheingau region, crafting majestic wines from the sheer rock slopes above the town of Rudesheim. This is classic Riesling territory...awesome terroir, glorious sunlight, the mighty Rhine River below you and a man and his dog overseeing wines that embody weight and buoyancy, power and finesse. One of the rages now in Germany is with trocken (dry) wine and we will delve fully into this world along with the usual journey through the predikat levels of sweetness. The dinner will be comprised of 4 courses, matched with 9 different wines from the Leitz cellar.

Every day is a good day to drink Riesling. But a day filled with the life force of Johannes Leitz and his interpretations of the Rheingau dirt is a most majestic occasion.

To reserve a seat, please call the restaurant (646-602-1300) or e-mail Paul at [pgrieco@restaurantearth.com](mailto:pgrieco@restaurantearth.com) and provide a credit card to secure your reservation. Leitz Wine Dinner Monday, June 22nd, 2009 7:00pm \$99.00 (The cost for the dinner is all-inclusive).

### Aperitif / TBD

1st Course  
**SMOKED TROUT**  
with Sorel, Beets and Pine Nuts

Schlossberg Alte Reben Trocken 2004  
Rottland Alte Reben Trocken 2004  
Kaisersteinfels Alte Reben Trocken 2004

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2nd Course  
**ROASTED POUSSIN**  
with Braised Thigh, Zucchini and Mint

Schlossberg Kabinett 2000  
Schlossberg Spätlese 2004

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3rd Course  
**BRAISED VEAL BREAST**  
with Spätzle, Sweetbreads and Chives

Klosterlay Auslese 2006  
Berg Rottland Auslese 2005

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Cheese  
Anton Liebeweiss (cow/Germany), Zigarone (goat/Germany), Bachensteiner (cow/Austria),  
Weisslackner (cow/Germany)

Kaisersteinfels BA 2002  
Schlossberg TBA 2004