



Spring Wine Dinner

Around the World in Five Glasses

March 26, 2026 in Zehnder's Tap Room

Cocktails - 5:30 p.m., Dinner - 6:00 p.m.

Enjoy a five-course dinner prepared by Zehnder's Professional Chefs, paired with a variety of wines presented by Great Lakes Wine & Spirits.

Menu Includes:



1st Course

BAVARIAN SALAD WITH RED CABBAGE
Bib Lettuce, Pickled Red Cabbage, Rye Croutons,
Toasted Mustard Seeds, Smoked Emental Cheese,
Bavarian Dijon Balsamic Vinaigrette

Paired with Gustav Adolf Schmitt Riesling Spatlese



2nd Course

TUSCAN KALE & WHITE BEAN SOUP
Rich Broth Soup with Italian Sausage, Cannellini Beans,
Kale, Bell Peppers, Tomatoes & Ditalini Pasta

Paired with Bollini Pinot Grigio



3rd Course

PRAWN & CHORIZO PAELLA MIXTA
Spicy Chorizo & Jumbo Shrimp in a Traditional
Spanish Paella with Short Grain Saffron Rice &
Vegetables

Paired with Cune Reserva Rioja



4th Course

**RED WINE BRAISED SHORT RIBS WITH
COLLARED GREENS & SMASHED POTATOES**
Beef Short Rib slow braised with Collared Greens
& Crispy Smashed Potatoes

Paired with Duckhorn Vineyards Merlot



5th Course

**TART CHERRY & CREAM
CRAQUELIN CHOUX**

Craquelin Choux Dough filled with Vanilla Bean
Chantilly Cream & Tart Cherry Compote

Paired with Zehnder's Pinot Gris



**\$110 PER PERSON,
COMPLETE.
RESERVATIONS
REQUIRED.**

BOOK ONLINE: WWW.ZEHNDERS.COM/TICKETING

Or Call (989) 652-0450 • 730 S. Main Street • Frankenmuth, MI 48734