Zehnders®
OF FRANKENMUTH
Presents...

From Shore to Vine Wine Dinner

November 12, 2026 in Zehnder's Tap Room

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

Indulge in a five-course dinner expertly prepared by Zehnder's professional chefs, featuring carefully selected wine pairings and live entertainment throughout the evening.

Menu Includes:

Pickled Michigan Cherry Burrata Salad

Creamy Burrata on a Bed of Bibb Lettuce with Pickled Traverse City Cherries, Toy Box Tomatoes, Basil, Roasted Pistachios, Pea Shoots, Cider Maple Vinaigrette

Creamy Chicken Marsala & Gnocchi Soup

Michigan Chanterelle Mushrooms, Caramelized Onions, Carrots, Herbs, Chicken, Potato Gnocchi in a Creamy Marsala Soup

Roasted Wild Mushroom Italian Sausage Lasagna Roll

Roasted Wild Mushrooms, Acorn Squash, Italian Sausage, Kale, Ricotta, Brown Butter Sage Bechamel

Marinated Elk Tenderloin with Michigan Milled Polenta

Peppercorn Crusted Elk Tenderloin Medallion with Michigan Concord Grape and Red Wine Demi-Glace on Creamy, locally Milled Polenta

Vanilla Bean & Late Harvest Riesling Panna Cotta

Riesling Infused Panna Cotta with Honeycrisp Compote, Riesling Gelee, Brown Butter Struesel and Toasted Hazelnuts

Each Course Paired with specially curated wine

$125 PER PERSON, COMPLETE. RESERVATIONS REQUIRED.

BOOK ONLINE: WWW.ZEHNDERS.COM/TICKETING

Or Call (888) 288-6920 • 730 S. Main Street • Frankenmuth, MI 48734