

**AlpenRose Restaurant**

**616-393-2111**

**Wednesday, March 21**

**at 6:00 PM**

**Featuring:**

**FUSTINI'S**

**OILS & VINEGARS**

**1st Course**

**Fresh Artichoke &**

**Asparagus Stew**

**Featuring Fustini's :**

**Basil Oil & Garlic Oil**

**(Dry Creek Chenin Blanc)**

**2nd Course**

**Lobster & Wild mushroom**

**risotto Tower**

**Featuring Fustini's :**

**Tuscan Herb Oil &**

**Oregano Vinegar**

**(Rombauer Carneros**

**Chardonnay)**

**3rd Course**

**Tuscan Leg of Lamb**

**Featuring Fustini's :**

**Gremolata Olive Oil & 18yr old**

**Balsamic Vinegar**

**(Tenuta Curezza Nerosso &**

**Santa Giustina Cabernet/**

**Merlot )**

**Great Finish**

**Cheese & Fruit**

**Featuring Fustini's :**

**Wild Blueberry Vinegar &**

**Walnut Oil**

**(Airfield Late Harvest Riesling)**

**\$36.95 per person**

**Tax and Gratuity not included.**

**Limited Seating**

**Call AlpenRose for**

**Reservations**

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**A Five Course Fustini's  
Wine Dinner,  
"Tuscan Spring"**

**with  
Executive Chef Helmut Klett**

Chef Helmut Klett has been our executive Chef at Alpen Rose for the past four years. Chef Helmut began his career in Austria cooking with his mom as a child, then continued with professional training in Europe. He first came to America to work at The Grand Hotel in Mackinaw in 1987. Over the years, he has owned his own restaurant as well as held esteemed positions at Schuler's and the Black Swan. He is continuously creating exciting dishes with European flair.

So come join us for a night of fun! Chef Helmut will be here along with the fabulous crew from Fustini's.