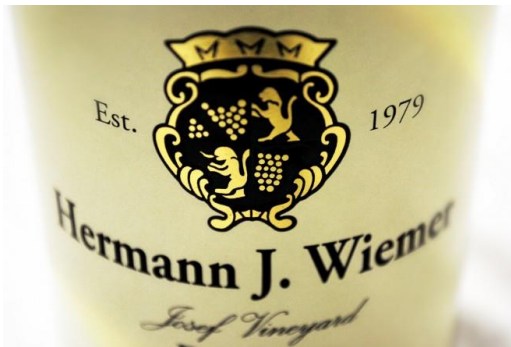


# proof

775 G St. NW, Washington, DC 20001



We at Proof are proud to be hosting esteemed Finger Lakes producer Hermann J. Wiemer for an evening of food, wine, and conversation.

Chef Austin Fausett has built a five-course tasting menu to be paired with the estate's beautiful wines, introduced by Winemaker Fred Merwarth.

Price per person is \$95, not including tax and gratuity.  
Please see the menu below. Food is subject to seasonal availability.

To reserve a seat, please visit [eventbrite.com](http://eventbrite.com),  
call us at (202) 737-7663, or email us at [proof@proofdc.com](mailto:proof@proofdc.com)

## MENU

Sweetbread & Sweet Corn Elote  
Cuvee Brut, 2011, Finger Lakes, New York

Garlic Soup  
green onion, spot prawns, pumpkin seed oil  
Dry Riesling, 2015, Finger Lakes, New York

Skate Wing  
cauliflower risotto, capers, sultanas, bergamont sauce  
Gewurztraminer, 2016, Finger Lakes, New York

Heirloom Tomato Panzanella  
beef consommé, benton's ham, red onion, parmesean  
Riesling, Magdalena Vineyard, 2015, Finger Lakes, New York

Smoked Porchetta  
Anson Mills rosemary polenta, ragu sauce  
Cabernet Franc, 2015, Finger Lakes, New York

Coconut Panna Cotta  
hibiscus caviar, kiwi & pineapple sorbet  
Riesling, "Noble Select," Magdalena Vineyard, 2015