

#43

Prince Hamlet Inn

September 1, 1970

Hors d' oeuvre - Frickadeller

Dansk Koldt Bord

Frugt Suppe

Kalvefilet Oscar
Farseret Tomat - Pommes Duchesse

Dansk Foraars Salat

Ostebord

Pandekager O'Thero

Kafe

Cigars

Jorgen Moller - Proprietor
John Isaksen - Executive Chef
Flemming Johansen - Maitre D'Hotel

David C. Coleman, Jr. - Host

WINE NOTES

Our aperitif wine is from Kaiserstuhl in the Province of Baden, Nestled along the foothills of the Black Forest on the Rhine plain. It is difficult to categorize a "Badische" as there are an astonishing diverse collection of wines produced. The most authoritative recent book required 757 pages and even this has been described as inadequate by some! This particular Riesling-Silvaner can best be described in flavor as close to it's neighbor - the Alsatian wines.

There is a saying: the Danes live to eat, the Norwegians eat to live and the Swedes eat to drink. Whatever the truth of the rest of the aphorism, one part is indisputable: the Danes do like to eat! The rich specialties - all the smoky, salty things, the pungent cheeses, and cream laden dishes - have their complement in aquavite, "water of life". Tipped or sipped out of a cold glass, it has been likened to a flaming sword. Jolting but delicious, it makes the brain smile, helps blend miscellaneous flavors together and has the further advantage of being an aid to digestion. Traditionally, the Danes chase it with beer - and - SKOAL!

We have chosen for our entree and cheese board two vintages of Chateau Grand-Puy Lacoste (1959 and 1962), so that you may compare them and form your own opinion as to how they have matured. The wines from the Pauillac commune of the Medoc are known for their full flavor and body, hence a little heavier than their neighbors to the south in the communes of St. Julien and Margaux. There are those that contend the '62's have matured faster than the '59's. Some feel the latter, generally, will have the longer life. You be the judge!

In world renown, certainly Chateau d'Yquem overshadows all the great dessert wines of Bordeaux and deserves its classification as the only Premier Grand Cru of the Sauternes - Barsac region. However Chateau Climens one of the only two Premier Cru of the Barsac commune has earned the rank of "First Lord of Barsac". Slightly sweeter than the Sauternes, it is perhaps better suited as a companion to our Crepe, created in the traditional, sweet-tooth Danish style.

No Danish dinner would be complete without Denmark's own Cherry Herring - prepared from an old secret recipe and aged in oak casks - preferred by the Danes to the conventional brandy with coffee. Incidentally, the Danes never use cream in their coffee, it's too fattening!