



VINOLOGY

RESTAURANT | EVENT SPACE

Experience Switzerland Dinner

JULY 13TH, 2022 7-9PM


VINOLOGY
RESTAURANT | BAR | EVENT SPACE

Experience Switzerland

July 13th, 2022 The Barrel Room 6-8pm

<p style="text-align: center;"><i>The Food</i></p> <p style="text-align: center;"></p> <p style="text-align: center;">Menu by Chef Alex Young</p> <p>Cheese Tart sweet apple</p> <p>Roasted Flour Soup rackette, leeks, potato, gerkin</p> <p>Rösti Valaisanne bacon, gruyere</p> <p>Zürcher Geschnetzeltes veal, mushroom, polenta, demi glace</p> <p>Berner Platte beef, bacon, sauerkraut</p> <p>Bündner Nusstorte chocolate mousse</p>	<p style="text-align: center;"><i>The Wine</i></p> <p style="text-align: center;"></p> <p style="text-align: center;">Wine by Kristin Jonna</p> <p style="text-align: center;">Featuring Domaine du Centaure Dardagny, Switzerland</p> <p>Les Danaïdes Chasselas 24/glass 48/retail</p> <p>Romulus Gamay 24/glass 48/retail</p> <p style="text-align: center;">Legende Gamaret-Garanoir 30/glass 65/retail</p> <p>Flight of three 25</p>
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ANNUAL PATIO TASTING

JULY 27TH, 2022 7-9PM



We are headed outside!
Join us for our annual fun-in-the-sun walk-around wine tasting where we explore 12 or so wines that are perfect for summer sipping. Chef Alex will create local farm-inspired appetizers.

[CLICK HERE FOR TICKETS](#)

Fun Facts about Chef Alex Young

- He was born in London, England
- He moved to New York at age 17 to pursue his love of food and restaurants. He began as a busboy.
- He has worked for Westin, Starwood, Doubletree, and Sheraton hotels.
- He was the first chef in Michigan to win a James Beard award (Best Chef, Great Lakes region).
- He is now a Chef partner at Vinology!



HAPPY HOUR

Monday - Friday 4-6 PM

1/2 Off wines by the glass

Wood-fired pizzas

Zura "sangria" pitchers

BRUNCH
Saturday & Sunday
10-3

DINNER
Monday - Thursday 4-9
Friday & Saturday 4-11 ish

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