

Happy Holidays

DECEMBER 2012 NEWSLETTER



It was our great pleasure to serve you this season. Thank you for being a part of a wonderful 18th year, without great patrons such as yourself we wouldn't be here. Since we opened Wolfgang's Restaurant & Wine Bistro in 1994 we have striven to give our customers the best service and great food. We are off to St. Kitts for the winter, we will see you in February. Next season we are looking forward to serving you new and exciting menu items.

Thank you,
Wolfgang and Mindy Green



Hours of Operation
Bistro Opens at 4 pm
Dining Room 5:30 pm

Closed
December 16 - 25

Open
December 26 - 31

Closed
January 1 - February 12

Opening for the 2013
Season on February 13

Wolfgang's
Restaurant & Wine
Bistro gift cards are
now available for
that special person
on your list. Contact
us today to purchase
your gift cards.

*Join us for Valentine's
Day on Thursday,
February 14, 2013!*

Like us on Facebook
and receive updates
and special offers.

474 Main Street
Highlands, NC
828.526.3807
www.wolfgang.net

RECIPE OF THE MONTH BY CHEF CHRISTOPHER DUPONT

Ginger Snap Lamb Chops Appetizer

Ingredients:

- Lamb Chops Bone-In
- Kosher Salt, White Pepper and Olive Oil
- Crushed Ginger Snap Cookies
- 1 Jar of Cherry Jam
- 1 Jar of Red Pepper Jelly

Procedure:

- Pre-heat oven to 350 degrees.
- Season lamb chops with salt, white pepper and olive oil to taste.
- Crust lamb chops with crushed ginger snap cookies.
- Roast lamb chops at 350 degrees for 10 minutes.
- Serve with cherry and red pepper jelly.



NEW YEAR'S EVE DINNER AT WOLFGANG'S RESTAURANT & WINE BISTRO

Join us on Monday, December 31 for a fabulous New Year's Eve dinner. Dining Room Service Starts at 6 pm. Bistro Service Starts at 6 pm.

Call 828.526.3807 for Reservations

\$95 Per Person, Not Including Taxes and Gratuities.

CHEF CHRISTOPHER DUPONT COOKING TIPS

1. Buy whole black peppercorns and toast them in a sautee pan before putting them in a grinder. This will take the bitterness out of them.
2. Stay hungry while you cook.
3. Always season in a circle from the outside in while sautéing. Not just in one spot to avoid one bite being stronger than the next.



Happy Holidays from our families to yours!