

6-Course Oktoberfest Menu

Saturday, Oct. 8, 2016

Warm Blinis with Caviar

Pumpernickel Bread with Beer Cheese Spread

Hugo Aperitifs –

Ulrich Langguth Riesling Sekt Dry (NV) and St. Germain Elderberry Liquor

Rainbow Salad Plate

Celery Root, Beet, Carrot, Cucumber

2014 Affentaler Spatburgunder Rotwein

Choucroute Garnie

(Sausages, Smoked Ham Hock, Potatoes & Sauerkraut braised in white wine)

Sautéed Cheese & Potato Pierogis with Fried Onions and Sour Cream

2007 Trimbach Riesling Cuvee Emile

Cabernet Sorbet

Black Forrest Cherry Tart Trifles

2013 Dr. Loosen Beerenauslese BA

Assorted Cheese Plate

Bergkäse, Cambozola, & Limburger with Walnuts and Fresh Berries

2007 Dr. Heidemanns Riesling Eiswein