

OCKTOBERFEST BEGINS... On October 12, 1810 Crown Prince Ludwig of Austria and Princess Theresa of Saxony-Hildburghausen were wed. Munich's citizens were invited to attend the festivities on the field outside the old city gates. To mark the end of the day a horse race was planned. Everyone enjoyed themselves so much that the next year another race was planned and so Oktoberfest slowly grew into what we know today. Currently Oktoberfest begins in mid September and the horse races that started it all ended in 1932 but the beer halls, German music, dancing and food are still there for everyone to enjoy.

RIESLING - The Seeker

Mosel, Germany - Crisp and vibrantly fruity, featuring light citrus, apple and nectarine with a honeyed finish.

Bottle \$30 Glass \$8

ALL DINNERS INCLUDE A CHOICE OF CUP OF SOUP OR HOUSE SALAD
ALSO INCLUDED HOUSE MADE BUTTERED SPATZLE AND BRAISED RED
CABBAGE

Schweine (Pork) Schnitzel ala Jagar

Schnitzel is one of Germany's favorite foods and is served everywhere during Ocktoberfest. It is made by dipping pounded meat into flour, then egg and lastly seasoned bread crumbs before deep frying till crispy. CHEF SERVES HIS SCHNITZEL ALA JAGER (HUNTER) STYLE WITH MUSHROOMS AND BACON ADDED TO HIS SAUCE.

\$21

Chicken Paprikash

Paprikash is one of the most popular chicken dishes served throughout Eastern Europe. The chicken is slowly stewed in it's own broth until it becomes tender for a delicious, unpretentious meal. CHEF USES BONELESS BREAST OF CHICKEN FOR HIS PAPRIKASH. HE MAKES A RICH, CREAMY SAUCE FROM THE STOCK USING SOUR CREAM AND ADDS PAPRIKA WHICH ADDS A ROSY COLOR TO THE DISH AS WELL AS A DELICATE FLAVOR.

\$18

German Sauerbraten

The origins of Sauerbraten date back over 2000 years when wine was used as a preservative. The word sauer means sour or pickled and braten means roast meat. Historically horse meat was used in this dish. OUR CHEF MARINATES BEEF IN A SPICED VINEGAR BRINE BEFORE BRAISING THE MEAT, THEN HE SIMMERS IT FOR HOURS BEFORE MAKING A SAUCE FROM THE REMAINING LIQUID BY THICKENING IT THE TRADITIONAL WAY USING GINGER SNAPS.

\$22