



# Oktoberfest Dinner

SATURDAY, OKTOBER 18, 2014 • 6-9PM

## **PINKUS ORGANIC UR-PILS** ✘ **BRAUEREI PINKUS-MÜLLER**

Our Welcome Beer is a classic German Pils with a light malt accentuated by organic German hops.

**Warm Butternut Tart** • Savory and creamy butternut squash baked into a crusty mini pastry tart topped with crème fraîche and pancetta crisps.

## **MISSION HEFEWEIZEN** ✘ **MISSION BREWERY**

A true example of a classic Bavarian Hefeweizen — exhibiting a wonderful bouquet of clove, banana, pear, among other aromas and flavors which make this beer a refreshing and full-flavored brew.

**Braised Fennel Salad** • Braised fennel quarters tossed in a kaffir-infused banana vinaigrette with cracked black peppercorn New York strip.

## **PASSIONFRUIT SOUR** ✘ **BREAKSIDE BREWERY**

Fresh lilikoi has been added to a classic German-style Berliner Weisse. 2013 Great American Beer Festival Bronze Medal.

**Smoked Pork Belly** • House-made pork belly soaked in a spicy and smoky brine, then fried crispy and glazed with a sweet and spicy passion fruit sauce and served over a bed of sautéed cipollini onions and mustard cabbage.

## **AYINGER OKTOBER-FEST MÄRZEN** ✘ **PRIVATBRAUERI AYINGE**

The #1 rated Oktoberfest in the USA is full of traditional sweet bready malts, noble German hops and a smooth finish.

**Brat Stuffed Cornish Game Hen** • Braised Cornish game hen stuffed with a bratwurst bread stuffing soaked in Ayinger Oktober-Fest Märzen and spices and served with a cheesy parmesan and spinach mash and buttery roasted rosemary garlic laced vegetables.

## **AECHT SCHLENKERLA RAUCHBIER MÄRZEN** ✘ **BRAUERI HELLER-TRUM**

A specialty brew from the German town of Bamberg whose use of beechwood smoked malt has made this beer a world classic.

**Balsamic Walnuts and Sweet Pretzels with Bier Cheese Sauce** • Just a little something to munch on served family style before the grand finale.

## **CELEBRATOR DOPPELBOCK** ✘ **PRIVITRAUEREI AYING**

Doppelbock's flavors of rich toffee, caramel, alcohol, and roast maltiness are the perfect finish to any meal.

**Brown Sugar Spice Carrot Nut Cake** • Warm carrot cake dipped in a Doppelbock soak, drowning in a caramel coffee Scotch sauce topped with a quenelle of zesty lemon mascarpone cheese and candied walnuts.

**\$60.00 per person tax and gratuity included.**

Limited seating. This will be a group plated event.

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