$28 THREE COURSE OKTOBERFEST DINNER

**STARTERS**

**Smoked Rainbow Trout/Gereuchertes Forellen Filet**
with a horseradish cream sauce and hard-boiled egg $8

**Trio of Wursts/Wurst Teller**
with a sampling of Bratwurst, Knockwurst, and Bauernwurst with grain mustard and sauerkraut $9

**Country Pate/Pastete**
with a celery root dijonaise, mini cornichons, hard-boiled egg, and wheat toast points $9

**Watercress & Pear Salad/Brumenkresse-Birnen Salat**
with fresh watercress, endive, Bartlett pear, Gorgonzola cheese, and a sherry pumpkinseed dressing $7

**ENTREES**

**Pork or Chicken Weinerschnitzel/Schweine Schnitzel oder Hühner Schnitzel**
German potato salad, cucumber salad, field greens salad, and lingonberries $18

**Sauerbraten/Sauerbraten**
a traditional beef dish roasted in a Burgundy wine sauce with potato pancakes and braised red cabbage $23

**Pork Platter/Eine Schlacht Platte**
the combination of a pork sausage, garlic & rosemary roasted pork loin, and a smoked pork shoulder, served with sauerkraut and whipped potatoes $19

**Oven-Roasted Half Chicken/Brathendl**
with a natural jus, German potato salad, and field greens salad $17

**Bratwurst, Knockwurst, or Bauernwurst/Bratwurst, Knockwurst, oder Bauernwurst**
your choice of an entree-sized order of one of the above sausages, served pan-grilled with herb gravy, whipped potatoes, sauerkraut, and grain mustard $19

**DESSERTS**

**Warm Apple Strudel/ Apfelstrudel**
served in a vanilla bourbon sauce $6

**Black Forest Cake/Schwarz-Wälder-Kirsch Torte**
a rich chocolate cake baked with dark cherries and topped with fresh whipped cream and dark chocolate sauce $7

**Bavarian Cream Cheesecake/Bayrische Kaese Torte**
a lighter-style whipped cheesecake with fresh peaches & strawberries $7

**SELECTED GERMAN BEER & WINE SPECIALS**

**Samuel Adam’s Octoberfest Draft** $5.50

**Spaten Oktoberfest Bottles** $4.50
**Thomas Hooker Octoberfest Bottles** $4.50
**Franziskaner Hefeweizen Bottles** $4.50

**Groiss Gruner Veltliner, Wagram, Austria** $7.00
**Groiss Zweigelt, Wagram Austria** $7.00
**Zümm Riesling, Mosel, Germany** $7.00

*featured from domestic Germans*

**Gundlach Bundschu Pinot Noir, Sonoma Valley, California** $12/glass - $48/bottle

Valid Monday October 15th - Saturday October 27th, 2012
Three course dinner special includes choice of one starter, one entree, and one dessert. No substitutions or modifications. All items are also available a la carte. Not available with any other specials, discounts, or promotions.