

CHOUCROUTE WEEK

OCTOBER 14 - 20

== APPETIZERS ==

Seafood Sausage – 14

shrimp & scallops over sauerkraut, saffron sauce

Pheasant Sausage – 14

wild mushroom, sauerkraut, natural jus

Venison Sausage – 14

dried cranberries, sauerkraut, red wine sauce

ENTRÉES

Seafood Choucroute – 28

braised Savoy cabbage, tarragon, homemade seafood sausage, head on shrimp, pan seared diver sea scallop, striped bass, Riesling shallot sauce

Duck Choucroute – 28

pan-seared duck breast, duck confit, duck sausage, Riesling-braised sauerkraut, Yukon steamed potatoes, Dijon mustard

Lamb Choucroute – 28

braised lamb shoulder, grilled merguez sausage, pan seared lamb loin, sauerkraut, steamed potatoes, lamb jus, Dijon mustard

Choucroute Garnie – 27

assorted sausages, smoked pork breast, riesling-braised sauerkraut, steamed potatoes, Dijon mustard

== BEVERAGE PAIRING ==

Braueri Hacker-Pschorr – 12oz/8 17oz (stein)/11

"Original Oktoberfest" Amber Märzen, Germany 5.8%