

Oktoberfest Menu

APPETIZERS

SEARED BOUDIN NOIR À LA MAISON 12
pommes purée, roasted granny smith apples
SKYSCRAPER BULLDOZER HONEYWEIZEN 6.5

CRISPY HEAD CHEESE À LA MAISON 11
2-hour egg, butter lettuce salad, sauce gribiche
SPRECHER DOUBLE IPA 8

SAUTÉED VEAL SWEETBREADS 14
cauliflower purée, pickled shallots, pommes noisettes, hazelnuts
DALE BROS. CALIFORNIA BLACK BEER 9.5

ENTRÉES

SEARED DUCK BREAST 27
sweet potato pavé, red wine poached bosc pears, pecans
SKYSCRAPER LUG NUT LAGER 6.5

CHOUCROUTE GARNIE 26
sausage, ham, pork belly, sauerkraut, potatoes
SKYSCRAPER OKTOBER-FIESTA 9.5

FEATURED GERMAN WINES FLIGHT 35

2003 Dr. Thanisch Bernkasteler Doktor Kabin
2003 JJ Prum Graacher Himmelreich Spatlese
2003 JJ Prum Wehlener Sonnenuhr Auslese

comme a

CHEF/OWNER DAVID MYERS
EXECUTIVE CHEF MICHAEL DAVID