

# German-Austrian Night

Sunday • October 11, 2009



## Buffet

**Grüner Salat mit arbeitet im Gartengemüse und Apfelmostvinaigrette**  
*Green salad with garden vegetables and apple cider vinaigrette*

**Rheinischer Sauerbraten**  
*Marinated, braised beef brisket with onions, carrots, and Gingersnap gravy*

**Frankfodder Gebabbel**  
*Pork ribs braised in apple wine and spices with house-made sauerkraut and apples*

**Serviettenknödel**  
*Austrian dumplings with onions, herbs, and crumbled bacon*

**Leipziger Allerlei**  
*"Hodgepodge" of fresh local farm-raised autumn vegetables*

**Reiberdatshi**  
*Austrian potato pancakes made from local russet potatoes, served with house-made sweet and savory applesauce*

**Haus hat gemacht Deutscher Weizen und Rye Brote und rollt**  
*Selection of house-made German wheat and rye breads and rolls*

## Dessert

**Apfel strudel mit frisch Schlagsahne**  
*Apple strudel with freshly whipped cream: hand-stretched, crispy strudel dough filled with Hudson Valley apples, plumped raisins, and toasted breadcrumbs*

**Schwärzwälder Kirsch Torte**  
*Black Forest cake: thin chocolate cake layers filled with candied sour cherries, Kirsch [Cherry Brandy] flavored whipped cream, and decorated with shaved bittersweet chocolate*

## Drink Specials

*Warsteiner beer – \$3.25/bottle*

*Maximin Grunhauser Riesling (Mosel-Saar-Ruwer region) – \$6.50/glass*

5:30 p.m. – Cash bar with drink specials  
6:00 p.m. – Continuous dinner buffet  
\$25 per person (not including tax & gratuity)  
Reservations recommended; please call for seating times



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