



SAMPLE MENU: THE STUDY

A STUDY OF FALL

A CELEBRATION OF OKTOBERFEST

Exploring the Eastern European-German traditions of Oktoberfest with a departure from the hot-weather, spicier, lighter flavors of summer. We intend to examine and celebrate how the culinary influences of Oktoberfest have shaped Midwestern cuisine by presenting dishes prepared by our own Chef Guy (German-born; adopted into a Czech household) and Chef Shane (adopted into a German-Jewish household). Through their unique culinary experiences, and memories of Oktoberfest celebrations past, our Chefs will explore the traditions represented in these cultures – which we find to be at the height of culinary technique.

PACKAGE DETAILS

5 COURSE MENU | \$100 PER PERSON | BEVERAGE PAIRING: \$45

We require a deposit of 75% of the total event, charged on a credit card upfront. The week of the event the remaining 25% of the total will be charged. Minimum count is due upon deposit, as this number is how we estimate the deposit amount. A confirmed guest count is kindly due one week prior to the date of the event. Cancellations are applicable up to 30 days in advance. Deposits from cancellations after 30 days can be used toward a future event. All prices are for goods; we add 11.75% for sales tax and 20% for a service fee.

COCKTAILS AND CANAPES

FRESH MINI PRETZELS WITH "OBATZDA"
Camembert, butter, pork rind spread

THE STUDY

GRILLED MACKEREL
Everything spiced, pumpernickel, crème fraiche, lemon thyme

ELK SUMMER SAUSAGE
Pickled mustard seed, purple cabbage-apple "applkraut", bacon steak, cheddar fonduta, onion petals

KAESSPAETZLE

Truffle, black pepper, butterkase, quark, quail egg yolk

CHOUROUTE GARNIE

Wienerschnitzel, pork breast, smoked short rib, green kraut, carrots, light Jewish rye

BLUSHING MAID

Pumpnickel cake, fall raspberries, honey, Jägermeister crème
