

+‡ VALENTINE'S DAY ‡+

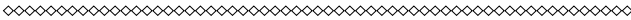
FRIDAY FEB 10 to TUESDAY FEB 14

Three course tasting \$45, beer & wine pairing \$15

AUSTER

Weihenstephaner fried oysters, grüner sösse

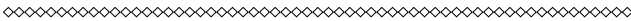
WINE PAIRING: "Clean Slate" Riesling, Mosel, Germany 2015
fresh peach and crisp lime with subtle minerality



SCHWEINEKOTELETT

Managalitsa pork chop, quince marmalade,
kartoffelsalat

BEER PAIRING: Hacker-Pschorr Dunkelweiss (16.9oz 5.3%)
dark fruit and sweet caramel with a hint of spice



SCHOKOLADENMOUSSE

chocolate mousse, hazelnut, raspberry