

++ VALENTINE'S DAY ++

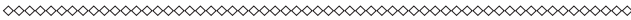
WEDNESDAY, FEBRUARY 14th

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

REIBEKUCHEN

house-cured salmon, potato pancake, dill crème fraîche

WINE PAIRING: Sparkling Riesling, Dr. Loosen, Germany NV
fresh peach and crisp lime with subtle minerality



SCHUPFNUDEL

beef short ribs, hand rolled noodle

BEER PAIRING: Köstritzer, Schwarzbier (16.9oz 4.8%)
dark fruit and sweet caramel with a hint of spice



SCHOKOLADENMOUSSE

chocolate mousse, black cherries, whipped cream, bacon dust