



## **Chef's Seasonal Four Course Menu**

can be paired with Wine or Beer by our Sommelier

\$50++ per person for Menu

\$75++ per person with Beverage Pairings

### First Course

Curried Cream of Crab Soup, a "House Specialty"

Schwarzwaelder Kaese Spaetzle

German Noodles sautéed Black Forest Ham, Gruyere Cheese, Asparagus

Bavarian Sausage Sampler

A sampling of Weisswurst, Knockwurst, and Bratwurst

Chef's Pate of Veal, Liver and Garden Herbs Pate, with Cranberry Compote

### Second Course

Bavarian Inn Field Green Salad

Marinated Mushroom, Cucumber Dill, & Creamy Rhineland Vinaigrette

Caesar Salad with Anchovies and Housemade Croutons, Parmesan Cheese

Heirloom Beets

Pine Nut Mousse, Goat Cheese, Frisee and Radish

Bibb Lettuce Salad, Candied Pecans, Red Onion, Rogue Smokey Blue Cheese

Toasted Apple, Shepherdstown Fire Department Apple Butter Vinaigrette

### Third Course

Tenderloin Tips of Beef "Stroganoff"  
on a bed of Spaetzle, German Noodles

Quail with Smoked Shiitake and Apple Stuffing,  
Roasted Root Vegetables, Foie Gras Emulsion

Jail Island Salmon Filet with a Miso Glaze

Leek Variations, Goose Fat Poached Peruvian Potato

Jaeger Schnitzel

Veal Steak with a Wild Mushroom Sherry Sauce, Red Cabbage and Spaetzle

Bavarian Sauerbraten, Beef Roast marinated in Vinegar and Spice  
Red Wine Ginger Sauce, Potato Dumpling and Red Cabbage

Cauliflower Three Ways

Roasted, Seared and Pureed, Gruyere Empanada, Caper Raisin Puree

### Finale

Choose from our Daily Selection of Desserts, or International Cheese Plate