

PRIVATE DINING DINNER MENU

Feasts & Samplers

Your dinner includes

Appetizer Course ~

Swiss Cheese Fondue
with cubed European breads

First Course ~

House salad with
Honey-Mustard Vinaigrette

Bread ~

Sunflower seed-Raisin rolls,
Sourdough rolls, sweet cream
Whipped butter, Herb butter and
Pflaumenmus (plum butter)

Dessert course ~

Brewed Illy coffee or a
selection of Tazo hot teas
Homemade apple strudel
with fresh whipped cream

Rheinlander Feast ~ *Our Most Popular!*

Served on a silver platter for your guests to pass and enjoy what they wish! Sauerbraten, rotisserie pork loin, chicken cordon bleu and bratwurst on a bed of sauerkraut. Accompanied by bowls of homemade spätzle noodles and braised sweet and sour red cabbage 26.95

Der Fein Schmecker Feast

A feast platter with the finest of ingredients sure to impress your Guests! Tenderloin of beef roasted medium-rare and topped with scampi shrimps laced with Béarnaise sauce. Rotisserie pork loin with chutney and julienne leeks, and tender veal cutlets grilled and topped with sautéed mushrooms and a creamy paprika sauce. Accompanied by bowls of homemade spätzle noodles and braised sweet and sour red cabbage 28.95

Salzburger Sampler ~ *Perfect for Wedding Rehearsals*

A more delicate duo including fresh Pacific Northwest salmon filets drizzled with a creamy horseradish-dill aioli, tenderloin of beef roasted medium-rare and topped with scampi shrimps laced with Béarnaise sauce. Served with homemade creamy scalloped potatoes and fresh seasonal vegetables 27.95

Alpine Sampler

A duo of rotisserie pork loin with chutney and julienne leeks and a chicken cordon bleu. Accompanied by creamy mashed potatoes and fresh seasonal vegetables 24.50