oktober-feast menu
September 25th- October 4th

starter {vorspeise}
pei mussels
kölsch steamed; flat leaf parsley butter; truffled parm crostini
paired with
prost brewing co. kölsch
köln-style classic ale

entree {hauptgericht}
colorado lamb t-bone
dunkel glaze; vermont cheddar gruyere spätzle;
duck fat roasted tri-colored organic carrots
paired with
prost brewing co. dunkel
german-style dark lager

dessert {torte}
chocolate märzen cake
vanilla frosting; toasted hazelnuts
paired with
prost brewing co. märzen
german-style amber lager

$65 per person

michael halpin {executive chef} / jim zoeller {sous chef}

*consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
A 2% Kitchen Surcharge will be added to all checks to help us provide a living wage for our kitchen team.