

Join us for Sunday Suppers!

THREE COURSE MEAL • 25 PER PERSON

October 1

ANGUS BRISKET

custard potatoes and caramelized onion sauce

DESSERT CART

October 8

COQ AU CIDRE

chicken braised in cider with aromatic vegetables

VANILLA CRÈME BRÛLÉE

October 15

GERMAN STYLE PORK LOIN

braised cabbage and potato pancakes

GERMAN CHOCOLATE CAKE

October 22

CHICKEN FRIED STEAK

mashed potatoes and mushroom country gravy

LEMON CURD BAR

fresh raspberries and mint

October 29



"GOULASH"

tomato and paprika braised veal stew meat served over egg noodles

SPOOKMONI GELATO CAKE

Executive Chef Charles Weber
Food & Beverage Director Justin Bruner