



Oktoberfest

tuesday, september 20 | wednesday, september 21
7pm | \$40 per person

Featuring: Executive Chef John Benton

course 1: chicken and dumplings

braised chicken | fresh herb dumplings |
house-made broth

beer: founders pc pils

course 2: market salad

puffed barley | gurken dressing | local vegetables |
cherry tomato

beer: lagunitas tuberfest

course 3: pork schnitzel

tender pork loin | wild mushroom gravy | spätzle | whole
grain mustard

beer: firestone walker dba

course 4: sauerbraten

braised seasoned beef | red cabbage | jus

beer: zipline nut brown

course 5: house-baked lebkuchen cookies

molasses | warm spices | house-made glaze

beer: glacial till cider

 **venue**
restaurant & lounge
drink. dine. gather.

reservations for this event are only
taken through the restaurant:
402.488.8368



www.yourvenue.net