

Guglhupf

VALENTINE'S DINNER

FRIDAY AND SATURDAY

SOUPS OF THE DAY | 4 |

SALADS

house greens with cucumber, shaved radish, red onion and herbed red wine vinaigrette 5

granny smith apple salad with speck, stilton, walnuts, arugula, endive and a local honey-apricot vinaigrette 9

wild mushroom salad with frisée, grilled red onion, hazelnuts, shaved mona cheese and nut vinaigrette 9

seared foie gras on payson toast points with bitter greens and huckleberry port reduction 12

SMALL PLATES

blue point oysters on the half shell with a classic sauce mignonette 7 for 1/2 doz

grilled south carolina quail with spätzle, watercress and wild mushroom sauce 10

wild mushroom and fromage blanc filled crêpes paired with a cress salad with carrots and radish 8

alsation potato-leek torte: sliced potatoes layered with leeks, fresh herbs and cave-aged gruyere. paired with a petite green salad 8

potato latkas with house-cured salmon gravlox, quark, watercress, capers and red onion 9

chicken liver paté with maple sautéed pears, cornichon, mustards and house breads 8

SHARING PLATES

kaseplatte: a selection of international and local artisanal cheese paired with house compote, marcona almonds and dried figs | served with bread basket 12

wurstplatte: a selection of sliced artisanal meats and sausages served with gruyère cheese, hard boiled egg, house-made pickles and mustards | served with bread basket 12

bruschetta: grilled bread with sautéed wild mushrooms, chicken liver pate, and goat cheese with lingonberry compote 9

raclette: cheese from the swiss alps, heated just until melted, and served with pan roasted potatoes, sausage, cornichons, slaw and a whole grain mustard aioli 12

ENTREES

westphalian ham wrapped pan seared sea scallops with whipped potatoes, asparagus and herbed beurre blanc 23

12 oz. pork porterhouse, grilled and served with spätzle, braised cabbage and an apple cider brown sauce 18

wiener schnitzel: traditional all natural pork cutlet, breaded and pan-fried served with parsleyed new potatoes, lemon wedges and greens 16

herb roasted local chicken with potato-leek gratin, peeled and buttered brussel sprout leaves and pan jus 15

maultaschen: sweet potato, walnut, blue cheese and shitake stuffed noodles with spiced cranberries, endive and a leek cream sauce 16

grilled tenderloin of beef with asparagus, roasted fingerling potatoes, and a poached oyster brown sauce 25

house cut noodles tossed with a sauté of mushrooms, spinach, leeks, tomato confit, and a white wine cream sauce | topped with shaved grana padano 15

vegetable plate | choice of 4 sides 14

SIDES | 4 |

| brussel sprouts | spätzle | braised cabbage | parsleyed new potatoes |
| grilled asparagus | whipped potatoes | potato-leek gratin |

we appreciate our local vendors and fellow artisans for their support
thank you to: cane creek farm, lyon farms, blue crown farms, latta egg ranch, giacomo's, goat lady dairy
(no separate checks | thank you)