

# Guglhupf

## TRIANGLE RESTAURANT WEEK

### FIRST COURSE

house-smoked teewurst served with house pickles, mustard, toasted vollkorn and a petite salade



gewürztraminer steamed little neck clams with house made chorizo, potato, garlic and shallots



vegetarian borscht topped with horseradish crème fraîche

### SECOND COURSE

sauerbraten – marinated and braised beef with spätzle and baby carrots



schweinsroulade – roast pork loin filled with sausage, apricots and pistachios with parsleyed new potatoes, braised greens and topped with lingonberry sauce



pierogies filled with potato, taleggio cheese and chive topped with a wild mushroom sauce and bitter greens

### DESSERT

apfelstrudel with cranberry swirl frozen yogurt and apple cider caramel



lemon tart with lemon crème fraîche sorbet and a lemon thyme syrup



baked almond and roasted Bosc pear croissant with crème anglaise