



OCTOBER FEAST



\$45 PER PERSON*

3 Courses

APPETIZERS – choice of -

Baby Gem & Red Cabbage Salad
cucumbers, dill & horseradish dressing

Potato Soup
spiced potato cream, shrimp

Pretzel Crusted Bratwurst
mushrooms, pickled onions, spicy mustard

MAINS – choice of -

Crackling Pork Shank
firecracker apple sauce, sauerkraut, mustard
Pairing: Beach Haus, Flannel Amber, Belmar, NJ 9

Veal Cutlet “Wienerschnitzel”
herb spaetzle, lemon garlic sauce
Pairing: Riesling, Herman J Weimer, Finger Lakes, NY 9

Braised Short Rib
muenster mac & cheese
Pairing: Bitbugburer Fest Bier, Germany 9

Surf & Turf
filet mignon, cabbage, lobster dumpling, white wine, butter (\$10 supplement)
Pairing: Cabernet Sauvignon, Mount Veeder Winery, Napa Valley, California 22



DESSERT

Gingersnap Bread Pudding
Ice Cream, Riesling, Black Forest Cherry Caramel

* Does not include tax and gratuity

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