

2023 GUGLHUPF  
HARVEST DINNER

W/ PAIRINGS FROM  
PAULANER BREWERY

SINCE 1634

**amuse**

house cured lardo, corn fry bread,  
apple, radish

**grapefruit radler**

**muscheln**

little neck clams braised in festbier,  
house made rabbit + pork sausage,  
fennel, green onions, hop-butter

**festbier**

**zwiebelkuchen**

traditional harvest tart w/ house-cured  
duck confit, sweet onions + chanterelles

**oktoberfest marzen**

**venison**

slow roasted denver leg of venison,  
pumpkin spatzle, gooseberry sauce

**hefeweizen**

**nachtisch**

maple coffee panna cotta w/ roasted  
ground espresso, espresso dark  
chocolate glaze, candied pecans

**salvator**

NO SUBSTITUTIONS PLEASE

PLEASE ALERT YOUR SERVER OF ANY + ALL ALLERGIES

*Consuming raw or undercooked meats, poultry, seafood,*

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