



FRIDAY, October 18, 2019

Social 5:00 Dinner 6:00 Dancing to follow

MENU

Grüner Salat mit Brötchen
Green Salad with rolls and butter

Geschmorte Schweinefiletspitzen, mit hausgemachter Spätzle und einer hertzhafter Champignonrahm Sosse
Braised pork tenderloin tips, with homemade German dumpling noodles and a hearty mushroom cream gravy

Würziger und süsser Apfelrotkohl
Tangy and sweet Apple Red Cabbage

Meringue Chantilly Glacé
Meringue Chantilly with Ice cream

Hosted by: Les & Paula Bottenberg

\$18.00 per person

Food by: Steve Seither &

Music, Dancing

Ettore Ravazzolo

§ 50/50 Drawing

As a very special treat, we will be welcoming noted Sacramento restaurateur and celebrity chef Ettore Ravazzolo – founder of Ettore’s European Bakery and Restaurant – who will join Steve in the kitchen preparing our meal. To finish our dinner in style, Ettore will make for us an elegant European dessert: Meringue Chantilly Glacé.

After 10 years of making delicious, German meals for the Lodge, this Oktoberfest will very probably be Steve’s last. It ALWAYS sells out.

So, make your reservations early! 530/672-9120