

Bowers Harbor Vineyards Oktoberfest Dinner

Hors D'oeuvres

- Butter brushed pretzel bites with cider mustard
- Danu Hof Brat with Wild Blackberry Brie Mousse on Pumpernickel Bread

Table Service

- Rye sourdough bread and german rolls with local honey whipped butter

Buffet

- Fresh cut garden vegetable salad tossed with basil olive oil herb cider vinaigrette over fresh greens
- Schweinebraten: Cider Braised Pork. Featuring Danu Hof Heritage Pork with Fresh Tye, and Bowers harbor blueberry cider
- Fresh sauerkraut with caraway and local cabbage
- Roasted herb garden vegetable medley including young potatoes, rutabaga, carrots, beets, yellow squash, zucchini and leeks

Dessert

- Riesling apples gingerbread cake
- Fluffy gingerbread cake with caramelized apples from flynn Orchards with bowers harbor extra dry riesling and maple syrup

Wine Dinner with Danu Hof Farm

First Course

- Locally grown micro salad greens with thistle honey and herb vinaigrette
- Pleasanton Baked Bread with Local honey butter

Second Course

- Roasted Root vegetable terrine with a local tomato coulis: Layers of Turnip, Rutabaga, Parsnips, Tricolor Carrots, Farm Herbs, and Parmesan Cheese

Or

- Flynn' Orchards HoneyCrisp apple braised pork shoulder stuffed Ravioli with sage and smoked butter
- Palate Cleanser
- Sparkling riesling, stonehouse and fresh ginger shaved ice

Third Course

- Devilishly moist Chocolate Cake with Caramel espresso buttercream icing and locally handcrafted chocolate twirls.