NICK & SAM'S SUNDAY SUPPER PRESENTED BY CHEF JONATHAN GARCIA
OCTOBER 25TH |6:00 PM | $85 PER PERSON

Grand Bavarian Supper

An Oktoberfest feast seen through an elevated steakhouse lens -
pairing premium aged steaks with artisanal Bavarian elements.
As Chef Jonathan Garcia says "where modern luxury steakhouse meets old-world autumn tradition"

APPETIZERS

Giant Bavarian Pretzels
shaved pastrami ribeye, bier cheese, bourbon mustard

Kimchi-Kraut Fritters
korean inspired sauerkraut fritters, 5 spice pork belly, gochujang aioli

Crispy Duroc Pork Knuckle
braised red cabbage, 'dunkel' pickled onions, sweet bavarian mustard

'Chef Johns Weisswurst'
house smoked, beer braised, smoked gouda & bier cheese fondue, caramelized onions

Frikadellan
wagyu beef, bone marrow panada, brown butter parsnip puree, jager bbq

ENTRÉES

Rouladen
mishima reserve flank steak, saffron spaetzle, red wine espagnole

Beer Braised Dry Aged Short Rib
oktoberfest marzan ale, truffle potato puree, pickled mustard

Black Forest Chicken
black forest ham, cambozola, smoked bacon, black cherry glaze

Gebratene Scholle
crispy halibut, brown butter remoulade, charred lemon

SIDES

Kartoffelsalat
warm german potato salad

Bratkartoffeln
crispy pan fried potatoes

Spargel
white asparagus with brown butter

Blumenkohl
charred cauliflower with smoked butter

DESSERTS

Bienenstich
bee sting cake, brioche, vanilla pastry cream

Apfelkuchle
apple fritter, cane sugar, bavarian beer batter

Black Forest Tres Leches
chocolate genoise, kirsch chocolate cream, luxardo cherries