

Oktoberfest

MENU | CHEF JEFF KNIGHT

FEATURING SKA BREWING

WELCOME

TRUE BLONDE ALE

CHEESE

BUSTER NUT BROWN ALE

Aged Gouda, Point Reyes Original Blue, Espresso Bellavitano, pine nuts, pretzel sticks

SALAD

PINK VAPOR STEW

Roasted beets, pickled carrots, grapefruit, gingered kraut, organic greens, pink ginger vinaigrette

ENTRÉE

MODUS HOPERANDI IPA

Maple-marinated chargrilled beef loin, pan-fried German potatoes, haricots verts

DESSERT

STEEL TOE MILK STOUT

Bittersweet German chocolate cake, vanilla bean gelato, fresh berries, toasted hazelnuts

VillaSport | ATHLETIC CLUB AND SPA