

SPARGELFEST!

VON DER KÜCHE

PASTRY WRAPPED SPARGEL APPETIZER

Three stalks of asparagus, wrapped in ham & puff pastry and fried. Two bundles, served with sauce. \$7.50

SPARGEL BROWN RICE SALAD

Fresh asparagus is tossed with fennel, radish, mushroom, brown rice and barley, served on a bed of field greens in a lemony dressing. \$9.75 Enjoy the salad with a Maibock beer \$14.25

SPARGEL FLAN

An spring-fresh meal! Quivering asparagus flan on a bed of field greens is topped with more asparagus and accompanied by pickled ramps. \$9.25 Enjoy the flan with a glass of Grüner Veltliner \$15.75

VEAL A LA HOLSTEIN

Seared medallions of organic veal from Meadow's Pride Farm, topped with a fried egg. Served with steamed asparagus and asparagus dumplings. \$22.00 Enjoy this dinner with a glass of Muskateller \$29.00

SPARGEL AND HAM

The most traditional of all these meals! A thick slice of Fischer Farms ham served with a big pile of asparagus and hollandaise sauce. It's like you're in Germany right now! \$17.50 Add a glass of dry Riesling \$25.00

SPARGEL AND VENISON

Tenderloin of locally sourced Red Deer (European Elk) sliced and gently pan fried. Served with asparagus, decadent Bearnaise sauce on the side and an asparagus dumpling. \$22.25 Add a glass of Zinfandel \$28.00

SALMON CAKES & SPARGEL

A lesson in contrasts! Flaky fish cakes and crisp, crunchy pistachio breading are accompanied by tender asparagus and lime mustard aioli. \$14.50 Enjoy the meal with a glass of Spätburgunder \$19.75

SPARGEL PEROGI

Three handmade perogi stuffed with fresh asparagus and cheese, on a warm asparagus mousse and drizzled with buttery hazelnut sauce \$13.50 Enjoy the Perogi with a glass of Gewürtztraminer \$20.50

CREAM OF SPARGEL SOUP, A SIDE OF SPARGEL, OR SPARGEL DUMPLINGS

Enjoy a cup or bowl of asparagus soup \$3.00 cup; 4.50 bowl

Side of steamed Asparagus \$7.50

Two Spargel dumplings, served with a drizzle of asparagus puree \$5.00

SPARGEL & RHUBARB STRUDEL

You read that right! Asparagus & Rhubarb strudel is a unexpectedly interesting - and tasty - dessert. You have to try it to believe it! \$6.95 Enjoy the strudel with a glass of Eiswein \$14.00

VOM BAR

SPARGEL APPE-TAIL

An amuse-booze! Asparagus puree is gilded with a layer of Steinhäger (frozen German gin) \$5.25

SPARGELTINI

An encore of a special libation for true asparagus lovers and other curious cats \$7.25

BLOODY ASPARAMARY

A spicy Bloody Mary with an asparagus twist \$7.25

Additionally, many of the other foods in our Spargelfest specials (and on our regular menu) come from local farms! We get organic veal from Meadow's Pride Farm in New Prague. We get butter from Hope Creamery and cream and eggs from their neighbors and partners. We get ham from Fischer Family Farm, rabbit from Hoppin' Fresh, and, seasonally, potatoes and apples from Turnip Rock Farm, Ames Farm, and Fireside Farms.

We are pleased to serve the freshest possible asparagus. Our green and purple asparagus is brought to us by the Southeast Minnesota Food Network. The participating farms operate under guiding principles of sustainability, land stewardship and fair prices.

FRESH AS FRESH CAN BE!



In the town of Schwetzingen, near Mannheim where owner Erich Christ was born and later trained as a butcher, they celebrate Spargelfest every spring. All the restaurants in the town devote their menus to asparagus and there is music in the square. All the asparagus is locally grown and they claim to have the best in Europe.

The Germans go crazy for asparagus (spargel) every May. There, as here, asparagus is a sure sign of spring, or, as the Germans say, asparagus is the "Joy of Spring."

SPARGELFEST

WIN A CSA SHARE!

Enter our Spargelfest drawing for a Summer Share from Turnip Rock farm. Enjoy 3/4 bushel of farm-fresh produce every week for 16 weeks this summer! Convenient drop sites metro-wide. Drawing entries available at the restaurant through May 29.

Winner will be drawn May 31.

HARVEST FOR THE HUNGRY BENEFIT

On **Friday, May 27**, we will donate 20% of our food sales all day to Harvest for the Hungry, a program of the Emergency Foodshelf Network. With the money raised, EFN purchases produce from Minnesota and Western Wisconsin farmers. So Harvest for the Hungry both supports local growers and provides fresh produce to hungry families!

LIVE MUSIC!

Friday, May 20

6:30 - 7:30 pm Alphorns!
The Matterhorn Trio

7:30 - 9:30 pm Mark Stillman
on accordion & Dale
Mendenhall on clarinet

Saturday, May 21

6:30 - 9:00pm Strings Duo
Judith Eisner & Molly Wilbur-Cohen



Friday, May 27

6:30 - 9:00 pm Dreamland Faces,
an accordion and saw duo

Saturday, May 28

6:30 - 9:00pm Strings Duo
Judith Eisner & Molly Wilbur-Cohen

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