

RATHSKELLER  
FEAST OF ST. VALENTINE

#schnitzelgang

\$59 per person prix-fixe

\$25 per person wine pairing

MEAT & CHEESE 15

landjager, tyrol ham, emmantler, cornichon, lingonberry, pretzel  
crostini

*Sparkling Elbling, Hild, Mosel, Germany*

LACHS POTATO CAKES 12

creme fraiche, smoked salmon, red onion, capers

*Dry Riesling, Beurer, Baden, Germany*

LOBSTER STRUDEL 28

puff pastry, leeks, carrots, white wine cream sauce

*Rose of Pinot Noir, Hild, "RoseMarie," Mosel, Germany*

LAMB CHOPS 38

mint yogurt, fingerling potatoes, creamed spinach, jus

*Red Blend, Roterfaden, "Terraces Vineyard Project 002,"*

*Wurttemberg, Germany*

SCOOP & PADDLE RED VELVET ICE CREAM SANDWICH 10

red velvet cookies, red velvet ice cream

*Dornfelder, Valkenberg, Rheinhessen, Germany*

Thank you for your support!

Please let us know what you thought of the food and service.

You can either speak to a manager or shoot me an email:

[will@rathskellermd.com](mailto:will@rathskellermd.com)

If you had a good time, we would appreciate an online review!

General Manager: William Low

Bar Manager: Joe Mackey

Kitchen Manager: Alan Games

Pastry Chef: Dottie Myers





Sancte Valentine, ora pro nobis