

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,"
Wurttemburg, 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

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