



Bavarian Grill

NEUESTE NACHRICHTEN



Authentic German Bier, Food & Fun in Plano since 1993

Volume 3, No. 11

November Entertainment Schedule

Dining Room

- 1, 2 Jim Rommel
- 5-7 Alan Walling
- 8, 9 Alan Walling and Manfred Zehentmayr
- 12, 13 Alan Walling and Wolfgang Lackner
- 14 Alan Walling
- 15 Alan Walling and Gordon Strand
- 16 Jake and Sandy
- 19-21 Alan Walling
- 22, 23 Alan Walling and Wolfgang Lackner
- 26, 27 Wolfgang Lackner and Manfred Zehentmayr
- 29, 30 Alan Walling and Manfred Zehentmayr

Biergarten

- 1, 2 Jake Kons
- 5 Bavarian Bier Jazz
- 8, 9 Jake Kons
- 12 Bavarian Bier Jazz
- 15 Jake Kons
- 16 AlpenMusikanten
- 19 Bavarian Bier Jazz
- 22, 23 Jake Kons
- 26 Bavarian Bier Jazz
- 27 Alan Walling
- 29, 30 Jake Kons

It's "Wild Wochen" Time

Wild Wochen represents a special time in the German "Fest Calendar." During Der Herbst, or the fall season, Bavarians enjoy the treasures from forest and streams, like the specialties to be found on the Wild Game Menu at the Bavarian Grill during November.

For example, there's the very popular "Hasenpfeffer mit Spätzle" — a marinated, braised rabbit hind leg in a red wine sauce and traditionally served with pasta dumplings.

Or the Spezialitätenteller "Wildschütz", a sampler plate with roasted venison, grilled wild boar sausage and Hasenpfeffer, which is served with the signature bread dumpling topped with a Chanterelle sauce and a poached pear.

Another favorite is the "Rehkeule 'Baden-Baden' mit Birne und Kroketten" — lean venison marinated in buttermilk, slow roasted, with the traditional red wine sauce, a 1/2 poached pear with authentic lingonberry-cumberland sauce

and potato croquettes.

New this year is the "Knuspriger Entenbraten mit Kartoffelpannkuchen" — one half of a roasted duck with a crisp, crunchy skin, flavored with special rotisserie herbs, in its own juices and served with a potato pancake. Guests who prefer fish always compliment the "Forelle mit Schnittlauchbutter," a guaranteed boneless filet of trout, filled with lemon-chive butter, baked in foil and served with mashed potatoes. All of these specialties are also served with the fall vegetable medley.

And for dessert try Chef Joseph's "Birnen-Haselnuss-Michel" variation of an oven-warm bread pudding with poached pears and chopped hazelnuts topped with a warm vanilla sauce.

The Wild Game menu will be available at the Bavarian Grill from Nov. 3 until the first week of December. Reservations are recommended at 972-881-0705. 🍷

Update on the Plano Sunrise Rotary Oktoberfest

Dear Rotarian friend Schoop:

On behalf of the Plano Sunrise Rotary Club we are happy to announce that your Rotary Club will be the recipient of a wire transfer of \$4,583.50 within the next few days. This donation is the result of the contributions from the Plano community that were raised during our Oktoberfest on October 24th. Please use these monies to aid the victims of the Elbe flood in Pirna.

In order to keep our members and the community informed we would appreciate a periodic update about the efforts of your Club rebuilding your hard hit community. This communication will also benefit the envisioned ongoing relationship between our Rotary Clubs.

With our best wishes

The members of the Plano Sunrise Rotary Club

P.S. The Rotary foundation received \$3,666.80 to help fund the fight to eradicate polio and the Rotary Wheelchair program \$916.70. The total amount from this fundraising event thus was over \$9,000. A sincere "Thank you" — and "Danke schön!" to the entire team and all who helped to make this possible.

Stein Club members helped to build a house



On Sunday, Nov. 3, Bavarian Grill Stein Club members volunteered to assist in the Habitat for the Humanities Blitz Home building project. They were among the many Plano-area community volunteers who built three houses within two weeks. A "Mission

Accomplished" Party, featuring a keg of great Paulaner Pils, was held in the Bavarian Grill Bier Garten to celebrate the project. To volunteer to participate in a future project, contact Eddie Rose or Barbara and Mike at the Bavarian Grill Bar. 🍷



The next Bavarian Grill Stein Club Dinner is scheduled for 7 p.m. Wednesday, Nov. 13 in the Bavarian Grill Bier Garten. This favorite fall feast showcases the Eisbein, our giant cured, slow-cooked Hamhock, which is traditionally served with sauerkraut, mashed potatoes and pea puree. A 1/2 liter of Diebels Alt and a shot of Steinhager will accompany the dinner.

The cost is \$ 29.75. (\$24.75 for Stein Club members).

Also scheduled is an appearance by the

Diebels ambassador who will report on the brewery. Souvenirs will be available during a raffle.

Alan Walling will play his accordion to create the happy atmosphere to enhance this Eisbein Fest.

Please RSVP by Nov. 12 at 972-881-0705.

The Bavarian Grill is located at 221 W. Parker, Plano, TX 75023. (NW corner of W. Parker and US 75 in Ruisseau Village Shopping Center.) 🍷

Stein Club Thanksgiving Food Drive has started

Between now and November 26 we are collecting Non-perishable food items for the Samaritan Inn in McKinney. This charity provides shelter and helps individuals to find employment. Please bring your donations to the cart under the Cuckoo-clock. Thank you for your support.