



## LA TOQUE AT HOME

### *“Ich bin ein Berliner”*

*Berlin is a fascinating and beautiful city to visit with a dynamic food scene, fiercely proud of their local products. This week's family style menu is inspired by my friends at Nobelhart & Schmutzig, an iconoclastic restaurant that really captures the bold quirky spirit of Berlin.*

*First up a seasonal vegetable salad with Kohlrabi, Salsify, Celery, and some Roasted Golden Beets, dressed with Mint and Vanilla. Trust me, it really works!*

*Then we'll do a fun version of Pork Schnitzel and Caraway Spaetzle with a Wild Mushroom sauce.*

*To nail the spaetzle, you'll have to finish them at home, but it's easy and worth it.*

*For dessert we are putting together a “kit” to make a tasty Pistachio Ice Cream Sundae with Brandied Cherries, Whipped Cream and Toasted Almonds.*

*-Chef Ken Frank*

Seasonal Garden Vegetable Salad –  
Kohlrabi, Salsify, Celery and Roasted Golden Beets with Mint and Vanilla



Pork Schnitzel and Caraway Spaetzle with Wild Mushroom Sauce



Pistachio Ice Cream Sundae with Brandied Cherries

Complete Dinner Kit for Two .....96

**PLACE YOUR ORDERS: [ExploreTock.com/LaToque](https://www.exploretock.com/LaToque)**

Kit contains everything you need to finish the preparation of a restaurant quality meal at home.  
Detailed instructions are included.

**Available for pick-up on 2.24, 2.25, 2.26, 2.27, & 2.28**