

Bayside's Chef Paul Grstrein Introduces New Oktoberfest Menu

Written by Australian Business

NEWPORT BEACH, CA, October 02, 2013 **/24-7PressRelease/** -- In celebration of Oktoberfest, the world's largest fair held annually in Germany, Bayside in Newport Beach will introduce a special 3-course prix fixe menu available Sept 27 - Oct 31. Executive Chef Paul Gstrein, a native of neighboring Austria, says that the menu features classic Bavarian cuisine with traditional ingredients of the region. Cost is \$39.95 per person and beer and wine pairing recommendations are available.

First course choices include smoked trout salad with horseradish, celery, Granny Smith apples and petit greens or a Weinberg salad with organic greens, Anjou pears, grapes, bleu cheese, shaved red onion and pistachios. Main course options are lightly breaded chicken breast (Hähnchenbrust "Cordon Bleu") stuffed with black forest ham and Appenzeller cheese or traditional Bavarian pork sausage (Bayrishe Weisswurst) served with house-made sauerkraut, pretzel bread and Old World mustard. For dessert, guests will enjoy a chocolate hazelnut bread pudding (Mohr im Hemd). (Menu items are subject to change.)

Reservations are recommended and can be made by calling (949) 721-1222.

The original Oktoberfest in Munich has been an important part of Bavarian culture since 1810. The 16-day festival, which attracts 6 million visitors each year, is known as "die Wiesn" to locals.

Bayside is a contemporary dining establishment with an extensive menu emphasizing fresh seafood. The 246-seat restaurant overlooks the tranquil waters of Newport Harbor and features design elements that showcase an ever-evolving fine art exhibition. Live entertainment is offered nightly in the bar and lounge. Located at 900 Bayside Drive in Newport Beach, CA. For reservations or more information, visit <http://www.baysiderestaurant.com> or call (949) 721-1222.