

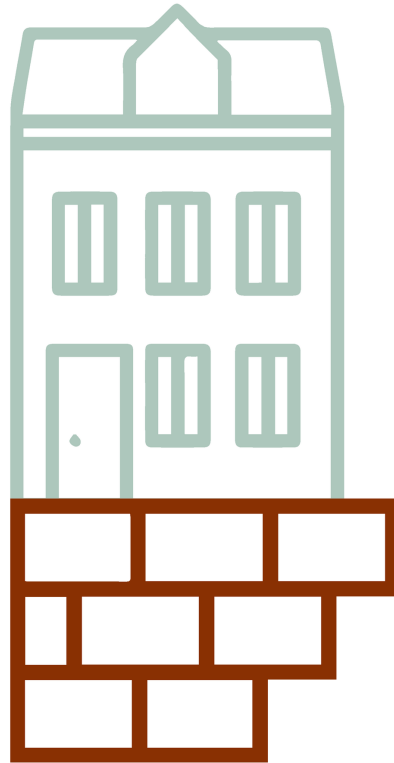


60



2019 Haus und Garten Tour

YEARS OF  
GERMAN VILLAGE  
STORIES



**BRICK  
BY  
BRICK**

# A TALE AS OLD AS TIME: BEAUTY AND THE BEAST

**Pam + Paul Albrecht, Christina + Craig Hickey  
Laurie + Paul McPhee, Angie + Crescent Medley**

**100 and 106 Thurman Avenue**

Disney did a heck of a job enlivening the story of Beauty and the Beast, originally written in 1742 as a tale that blurred the lines between comedy and tragedy. We promise you the only tragedy of our culinary interpretation of Beauty and the Beast will be if you're not here to enjoy it with us!

We begin with a watermelon and cucumber salad followed by pickled beets and macerated strawberries with horseradish and watercress.

Our salad gives a nod to France: a traditional Niçoise salad with tuna, egg, potatoes and haricots verts, followed by salmon with radish, lemon and sorrel sauce.

Our entr'acte is a seasonal sorbet before moving on to the main course of Turf and Turf (rack of lamb and seared foie gras) and duck confit with haricots verts, lardons and fennel.

The desserts alone could change a beast to a prince: we're featuring a financier cake of raspberry, rhubarb and a Chartreuse gelée with strawberry and beet macarons.

So as Lumiere and Mrs. Potts would say, 'Be our guest, be our guest!'



# DR. SEUSS: "OH, THE PLACES YOU'LL GO!"

**Kate Anderson + Beth Hingsbergen**

**247 East Sycamore Street**

Do you like green eggs and ham?

You do not like them?!

So you say...

Try them, try them and you may!

Who doesn't love Dr. Seuss? And who wouldn't love this meal? We think it would please even the Grinch!

Green eggs and ham (green deviled eggs with candied bacon) and Hop on Pop (corn) start our night

Then we move on to an entrée choice we think is just right!

It's one fish, two fish (but not red fish, blue fish) of salmon with maple and shallot glaze or perhaps cod with mustard (I'm already in a haze!)

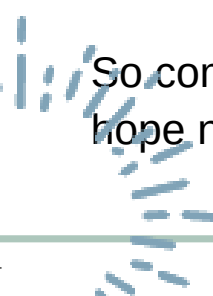
Whichever you choose it won't be alone because a Whoville roast beast is served with the fish

(This sounds ever so good, my mind has been blown!)

But it doesn't stop there, oh no it does not, for dessert will be served of cupcakes and cake pops

We'll wash it all down with Moose and Goose juices or just wine or beer before the night ends and we have to vamooses (OK – I took some liberties here, but you try to find something that rhymes with 'juices'...)

So come to our party, we beg you dear friends. Let's enjoy a dinner we will hope never ends!



# TALES OF THE CASTLE

**Brent Beatty + Scott Mackey and Tim Bibler**

**490 South Third Street**



Australia has sheep, Switzerland has mountains, England has the Queen, and Germany has...castles! From Neuschwanstein to Hohenschwangau (there'll be a spelling quiz later...) castles abound in Germany.

And as a German community, it only makes sense that German Village has a castle of its own: Schwartz Castle. The history of Schwartz Castle is a little blurry, but one thing is clear: it is in a class by itself!

We hope we've created a dinner that lives up to that same reputation.

We'll start with a gazpacho consommé and Panzanella salad of sourdough croutons with sliced roma tomatoes, cucumber, red onion and red & yellow bell peppers dressed in red wine balsamic vinaigrette and garnished with fresh basil.

Our main course is tenderloin of beef roulade served with spinach, Roquefort, onion and port wine sauce and accompanied by chive whipped potatoes, grilled asparagus and artisan bread.

Your choice of vanilla bean custard with salty caramel sauce or raspberry custard with fresh raspberries and dark chocolate sauce ends the meal on a decadent note.

We hope to see you—it is sure to be a meal fit for royalty.



# MY LIFE IN FRANCE

**Sarah Irvin Clark + Kelly Clark**

**256 Reinhard Avenue**



Julia Child's 'The French Chef' premiered in February 1963, the same year Columbus City Council created the German Village Historic District.

One reviewer said of Julia's show, 'She is so good that we who have not the slightest inclination of going to the kitchen for anything but ice-cubes watch her for pure enjoyment'.

We invite you to celebrate two of the best things to come out of the 60's: Julia Child's French cooking and our neighborhood: German Village.

We'll start with an Amish beefsteak tomato bruschetta followed by our version of 'French Onion Soup' – a baked en croute triple cream brie with caramelized onion topping.

The next course will feature seared Rhode Island scallops cooked meuniere style with an English pea puree and then, in true Julia fashion, the piece de la resistance: 48-hour Beef Bourguignon with baby turnips and carrots and marble potatoes.

Dessert is a bittersweet chocolate pudding dusted in cocoa and served with chocolate covered espresso beans.

In whatever language you prefer, Welcome, Willkommen or Bienvenue, please join us to experience the best of French cooking in our German neighborhood in Ohio, the heart of the US.



# NO RESERVATIONS: THE FOOD AND STORIES OF ANTHONY BOURDAIN



**Darci Congrove + John Pribble and Patti Orzano**

**756 Jaeger Street**

Join us for a culinary trip around the globe, accompanied by stories of the food and places featured in the acclaimed television series, Parts Unknown.

We'll feature staples of Bourdain's classic French career --whole roasted red snapper basquaise and frisee with lardons; as well as a sampling of international dishes -- Cuban black bean soup, Thai chicken satay, Danish shrimp smorrebrod, Korean fried chicken with radish pickles, and more.

We will serve everything family style, so you can sample as much – or as little – as you like.

The wine and beer will flow as the stories unfold!



# DIAMONDS ARE A GIRL'S BEST FRIEND



**Terri Dickey**

**170 East Beck Street**

Carol Channing said it in 1949.

Marilyn Monroe said it in 1953.

Nicole Kidman said it in 2001.

In 1973 when James Bond said it, he also said they're forever.

So what does this waltz down memory lane prove? One thing: you can't beat a classic – and that's the beauty of this PreTour dinner!

Smoked salmon and cocktails start the evening followed by Surf and Turf: a roast beef tenderloin and seafood with all the sides and a sweet ending to the night with a crème brûlée.

The only thing better than this classic meal may be the classic lyrics that inspired the theme,

'Time rolls on and youth is gone and you can't straighten up when you bend but stiff back or stiff knees you stand straight at Tiffany's.'



# BEHIND THE CANDELABRA: THE STORY OF LIBERACE'S 1973 VISIT TO GERMAN VILLAGE



**Barb + Ed Elberfeld, Jill D'Antignac + Jim Plunkett, Carol + Bob Mullinax**

**259 East Beck Street**

Google 'a lifestyle of excessive flamboyance' and the first thing that pops up is Wladziu Valentino Liberace, or to his friends and in a pre-Will and Grace world, 'Just Liberace'. If you don't get it, you didn't watch enough television in the early 2000's.

Liberace was born in 1919 when German Village was already 99 years old. He exhibited musical talent from an early age, a curiosity about draftsmanship and design, a passion for fashion and a fondness for cooking. Based on those interests alone, it's hardly surprising that during a stop in Columbus, there is a story that Liberace graced German Village with his presence!

Your hosts for Behind the Candelabra invite you to experience Liberace with a dinner fit for the king of showmanship himself.

You'll begin with a Celebration Salad of artisan greens, dried cranberries, candied walnuts, blue cheese crumbles and polenta croutons dressed with red-wine vinaigrette.

The dual entrée of bourbon maple glazed beef short rib with citrus glazed mahi-mahi accompanied by toasted orzo and rice and roasted heirloom carrots with cipollini onion, asparagus tips and fresh herbs will tickle your fancy just as Liberace tickled the ivories.

A key lime puff pastry topped with whipped cream ends the meal with just the right amount of 'showmanship, as one critic famously reviewed Liberace's Carnegie Hall concert.

So, as Liberace would have said, 'We'll be Seeing You' at Behind the Candelabra...





# HOW I LEARNED TO COOK CHINESE



**Linda + Dan Farrell**

**835 Mohawk Street**

If we had a nickel for every time we were asked by a new-comer if there was a Chinese restaurant near German Village, we'd have, as the Barenaked Ladies would attest, \$1,000,000.00.

For 60 years and counting German Village has seemed to struggle with what most city-dwellers consider a basic human right: good Chinese food. So, we decided to take matters into our own hands.

Vegetarian egg rolls with peanut-lime dipping sauce start the evening followed by Asian lettuce wraps with tofu, pine nuts and hoisin sauce.

Mains of Mongolian beef with carrots and poached salmon with coriander black bean sauce on a bed of spinach are served with dragon noodles, brown rice and corn cakes. A sunny lemon tart brings the meal to a close.

In China, 'chi, chi, chi' (eat, eat, eat) is the phrase the host or a small group of friends or family members will use when starting a meal. We welcome you to chi, chi, chi with us and celebrate the existence, at least for one night, of a great Chinese restaurant in German Village.



# MAKE NEW FRIENDS, BUT KEEP THE OLD. ONE IS SILVER, THE OTHER IS GOLD.



**Mary + Jeff Jablonski**

**874 City Park Avenue**

German Village is a true testament to the great things that happen when the historic and the modern and the old and the young come together in appreciation and respect.

Our architecture showcases the historic, ensuring new additions are unique in their own right while paying homage to the original structure.

Our friendships span decades with each generation teaching and learning from each other.

We invite you to experience our community – the structures and the people-- at our PreTour dinner.

Our meal will feature a delicate salmon served with rice, a green salad and asparagus with a dessert perfect for a summer event: a trifle.

Please join us, and here's to making new friends at an event to which you'll want to bring your old friends next year!



# OHIO IS FOR LOVERS

**Jessica + Scott Kapusta**

**821 City Park Avenue**



*All dishes are vegan and plant-based*

Our dinner is inspired by a story... our love story!

We grew up, met and married in Cleveland, lived in Cincinnati for 4 years and we're now in Columbus.

Each course represents a city on our journey and the food that's been a part of it all.

Our Cleveland chapter features the food from a city that was once described as being, 'as if someone shook the world and people from every country fell into Cleveland'.

Pierogi with sauerkraut, potstickers with carrot ginger slaw and ravioli with broccoli rabe reflect the heritages of the people who came to work in the steel mills, the lumberyards and the canal boats.

Cincinnati developed with fewer immigrants from the myriad of European countries than settled in Cleveland with one notable exception: the Germans! Goetta and hash represents the German contribution to our Cincinnati story, with mac and cheese with BBQ jackfruit giving a nod to Cincinnati's alter-ego: a southern town that just happens to be north of the Ohio River. And of course no Cincinnati themed meal could be complete with the famous Cincinnati-style chili.

In our current Columbus chapter, of course we've fallen in love with German Village, but man cannot exist on neighborhood alone, so we've found some amazing Blackbean burgers, momos (South Asian dumplings) and of course hot chicken 'fakeover'

In addition to our love, there's been another consistent passion in all the cities in which we've lived: ice cream! In light of that, we're featuring Mitchell's, Graeter's and Jeni's – and you never know, bragging rights may be on the line...whichever ice cream has the least left...well that may be the winner...

So please join us to celebrate stories of love: for each other, for good food and for the great cities of Ohio.



# DECADES OF DECADENCE

**Chris King + Rob Hunter, Bill Mains + Brian Smith and  
Bill Hugus**

**356 East Sycamore Street**

Since 1960 when preservation efforts began, German Village has been evolving into what it is today: a place that prides itself on its carefully maintained architecture, its sense of community and, let's get real, its history of great parties! Your hosts for Decades of Decadence invite you to join them on a walk through the years – and the parties.

Kick off the evening with boots that were made for walkin' and an homage to 60's cocktails: whiskey sours and screwdrivers. We'll swing into the 70's with pigs in a blanket, chips and French onion dip (whose parents DIDN'T serve those?), sweet and sour meatballs and mini quiche lorraines, all treats from The Lindenhof, precursor to today's Lindey's.

Transition to the 80's with your choice of vichyssoise or gazpacho and on to the 90's with a dish sure to hit The Spot: a mixed green salad tossed with pine nuts and crumbled blue cheese dressed in a raspberry vinaigrette. Our main course gives a nod to The Clarmont, a neighborhood institution famous for not only its power-breakfasts and judicial clientele but for its Surf and Turf: filet mignon served with a crab cake and mustard cream sauce accompanied by your choice of green beans or asparagus.

The 2010s give us dessert: Max and Erma's warm chocolate chip cookies served with Jeni's ice cream.

Stories abound of the last 60 years of German Village: at restaurants, at parties and where ever neighbors meet. We invite you to join us at Decades of Decadence for your chance to be a part of the stories of the next 60 years!



# AEGEAN TALES: A GREEK ODYSSEY

**Marie Logothetis + Dan Kline**

**186 East Sycamore Street**

Join us for an evening under the stars as we embark on a culinary odyssey through the Aegean.

A lively Bouzouki band will perform traditional Greek music throughout the evening [you will want to kick off your shoes and dance!] as you are transported to a summer taverna.


We'll begin with a first course of Htenia me Fava, sautéed scallops with yellow split pea puree, capers and micro arugula followed by Melitzanes Imam, roasted eggplant topped with a rich tomato, herb and olive oil stuffing.

Our main course will feature Paidakia, lemony, grilled lamb chops seasoned with fresh herbs and served with Horiatiki Salata, a classic Greek Panzanella salad.

We'll end the evening with traditional Galaktoboureko, a layered combination of lush custard and crispy phyllo pastry drizzled with a honey cinnamon syrup.

Along the way you'll learn a little Greek, drink a little Ouzo and say more than a few Opas!





# DIE GLOCKEN DER HERLIGEN MARIA 'CONVIVIUM': THE BELLS OF ST. MARY 'DINNER PARTY' – GERMAN FOOD WITH LATIN FLAVOR

**Father Kevin Lutz**

**684 South Third Street**

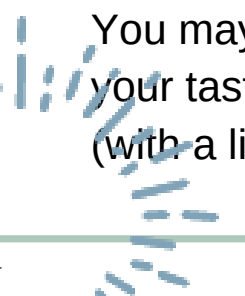
St Mary's Church welcomes you to The Bells of St. Mary's Dinner party.

A refreshing Gurkensalat (cucumber salad) begins the meal followed by a series of dishes Germany is famous for: bratwurst, schnitzel and schweinefilet!

The bratwurst is wrapped in bacon – or as the Germans would say 'mit Speckgewickelt' (I would just say, 'amazing', but what isn't when wrapped in bacon?!)

The schnitzel is a Truthahn (turkey) schnitzel and the schweinefilet is an apfel schweinefilet preparation using apple and pork tenderloin.

Gemuse of grunen bohnen mit birnen und gorgonzola (green beans with pears and gorgonzola) and kasespatzle (cheese spatzle) round out the meal.



You may need some forgiveness from your waistline, but surely not from your taste-buds after indulging in this decadent celebration of German food (with a little Latin flavor!)



# A STORY OF SALTY, SOUR, BITTER AND SWEET



**Michele McFadden + Maurice Manning**

**322 East Beck Street**

Our taste buds experience 5 primary tastes: salty, sour, bitter, sweet and umami. First of all – did you know taste buds are actually hairs?! And that they're replaced every 2 weeks! (wow!).

This is all very technical and involves unusual facts and things with long complex names like 'epithelium' and 'gustatory areas via the 7th, 9th and 10th cranial nerves'. Seriously? Call me Justice Potter Stewart, but I know it when I taste it...and this menu DEFINES taste!

Charcuterie begins the meal followed by a vegetarian based lasagna starter. A main of fish with roasted vegetables and a puree of bitter greens is next. (Take THAT you epithelium, you!)

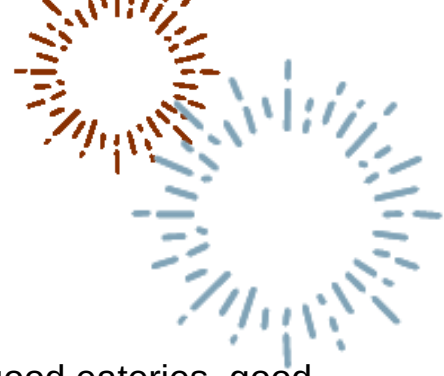
A salad paves the way to a cheese course followed by a semifreddo – the perfect way to wish all 10,000 of your taste buds good-night (before they all get replaced...)!



# BON APPETIT

**Sharon + Richard Pettit and Cindy + Bruce Hagen**

**733 Jaeger Street**



Well known fact: German Village is home to a lot of good people, good eateries, good cooks and good stories.

Little known fact: the residents of German Village used to publish their own neighborhood cookbook.

Potential soon-to-be-fact: a lot of good people will come to our good make-believe restaurant and staffed by good cooks to create a bunch of good new stories and perhaps inspire the German Village Cookbook, Part Deux!

Our menu channels Julia Child a la 'Julie and Julia' to create a menu straight from her famous cookbook. Additionally, we're providing a lesson on specialty knife cutting from a guest chef who is NOT Dan Akroyd. (PSA: this is only funny if you are a Saturday Night Live fan...)

Aperitifs and appetizers start the evening and we'll be serving Sexe (Sex brut rose) and bruschetta.

Artichauts au hollandaise (artichokes with hollandaise for the anglophiles among us) are the first course followed by a main of supremes de vollaille champignons (chicken breasts with mushroom sauce), asperges au natural (steamed asparagus) and soubise (rice with onions).

In the French style, we will follow this with a salade de roquette (arugula salad), before a tarte a la creme au chocolat (chocolate cream pie) ends the evening on a sweet note.

We look forward to welcoming you to a bistro that's French in a Village that's German.

A bientôt and bon appetit!





# MEET THE FORNOFS IN THEIR 1895 HAUS FOR DINNER FAMILY STYLE



**Susan + Neil Rector**

**67 East Deshler Avenue**

A celebration of our community's German heritage awaits at a family-style German meal served as the family who lived in this home in 1895, the Fornofs, may have enjoyed.

You'll begin with vorspeise (what would a German meal be without some German course names?) of wheat berries with summer vegetables and rose wine, smoked salmon and cheese on pumpernickel bread and potato salad w/capers and rosemary on veal patties.

Die Suppe naturlich is a summer red lentil with chili pepper followed by the Hauptgericht, an updated pork schnitzel with red cabbage in goose fat and spaetzle.

A green salad served with a German twist clears your palate in preparation for dessert (no translation necessary – dessert in English = dessert in German proving indeed all great minds DO think alike!) A rote-grutze – red berry pudding with vanilla sauce – ends the meal, but certainly not the evening since German wines will be flowing throughout.

Guten apetit!



# HERE WE GO AGAIN!

**The Red Stable + Jeff Smith and Stevo Roksandic +  
Together & Co.**

**223 East Kossuth Street**

Did you know, the patio adjoining The Red Stable was on the very first "German Village Gardens Tour" in 1968? Backyards by Candlelight featured 15 gardens including the "enclosed patio with carved lion head fountain" in the adjacent house.

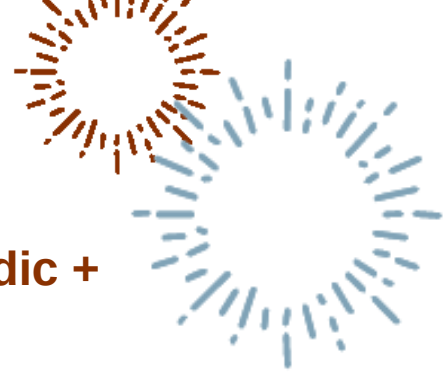
Today, the patio now thrives as an outdoor sales area for The Red Stable. In honor of the era, guests are encouraged to wear Abba-esque attire with best outfit winning a \$19.68 Gift Certificate to The Red Stable.

The Red Stable's patio garden will provide the setting for a delicious throwback to the 60s. Guests will nosh on delicious, themed appetizers with a twist such as Gorgonzola grape clusters, smoked chicken puff a-la-king, feta watermelon bites, a garden-fresh veggie display with pimento cheese spread and a fruit display with honey lemon fruit dip.

Dinner will include an iceberg wedge salad with roasted corn, bacon, tomato, house-made blue cheese dressing and parmesan crisps; individual Beef Wellingtons with mushroom duxelle and beef demi served with braised greens and Parkerhouse rolls.

To end the evening, we will be serving the 1960s Bake-Off® Contest winner, Chocolate Tunnel of Fudge Cake, accompanied by Jeni's local ice cream.

Plus ...what 60s event wouldn't be complete without JELL-O? We'll feature Jello-shots and specialty cocktails including Vodka Gimlet, Mai Tai and Old Fashioneds, along with an assortment of wines.



# THE MYSTERY OF THE NEVER-ENDING CONSTRUCTION PROJECT



**Lisa Stein + Craig Colvin**  
**847 Mohawk Street**

Who doesn't love a good story?

The tale of our ongoing renovation has assumed epic proportions and we are looking for a cast of characters to help us write the latest installment.

What will be the setting—the driveway [will it be done?], in the courtyard out front? on the new porch?

Dinner will be a mystery, with each course its own page-turning chapter. The evening is guaranteed to be full of many plot twists and is sure to take on legendary proportions.

But the most important story of all will be the one we write together and the memories created during an evening of good friends, food and fun.



# ENGINE HOUSE NO. 5

**Nancy + Jim Turner**

**164 Thurman Avenue**



Built in 1895, Engine House No. 5 on Thurman Avenue started its life just as it sounds: as a fire station. Since then, it's been both a restaurant (where waiters were known to have descended the still-functioning fire pole, sometimes upside down, with a birthday cake or an engagement ring!) and a brand-consultancy.

Your hosts for this dinner pay homage to the stories of German Village, the brand our community has become, and the history of Engine House No. 5 as a premier seafood restaurant.

The meal starts with a rich lobster bisque and continues with lump crab cakes on a crisp summer salad, dressed with lemon basil aioli and served with warm cracked wheat bread and peak of the season corn on the cob. And while your hosts may skip sliding down a fire pole to serve, a bright key lime pie provides the perfect end to this perfect evening.

Please join us as we add yet another chapter to the storied past of Engine House No. 5.



# BARCELONA

263 East Whittier Street



*Menu coming soon.....*



# G. MICHAEL'S

595 South Third Street



*Menu coming soon.....*

