

Tony DiSalvo Refreshes "Savor Sundays" at Whist



DiSalvo's paellaPhoto: Whist

Whist is reviving the "Savor Sunday" dinner series it started this summer. Not only is chef Tony DiSalvo back with five different themed menus of family-style comfort eats that will rotate through 2010, but he's occasionally bringing a little seasonal sense of humor to the table too. The series kicks off this Sunday with an Oktoberfest celebration that finds the restaurant making house-made beers to pair with various wursts, spaetzel, strudel, and German sides. Following French, Spanish, and Southern U.S. menus, the versatile DiSalvo will hold two Chinese takeout dinners in a nod to the practiced holiday tradition, with squab and lettuce cups, dumplings, moo shoo pork, and Peking duck among the options. Check out the full lineup and menus for Whist's Sunday below.

Whist's Savor Sundays Menu details

October 10
Oktoberfest kickoff, featuring house-made beers

Cheddar and Beer Soup/Pretzel

House Made Sausages: Weisswurst, Bratwurst, Knockwurst, Jaegerwurst

Choucroute Garni, Potato Salad, Cucumber Salad, Spaetzle, Pickles, Sauerkraut, Braised Red Cabbage, House Made Mustards, Pretzel Rolls

Apple Strudel, German Chocolate Cake

Housemade Beers: Witte, Dunkelwezien, Belgian Dubbel

Oct. 17/Nov. 14 Southern Favorites

Butter Lettuce Wedge, Bacon/Tomato/Blue Cheese/Herb Buttermilk Dressing

Buttermilk Fried Chicken with Bacon Cheddar Biscuits/Collard Greens/Grits/Mashed Potatoes/Market Slaw

Pecan Pie, Knob Creek Caramel/Vanilla Ice Cream

Featured beverages: Mint Julep, Sweet Tea Bourbon, root beer flight

Oct. 24/Nov. 21 Spanish Style

White Gazpacho, Crisped Jamon Serrano/Grapes/Almonds/Garlic

Valencia-Style Paella Shellfish/Chorizo/Chicken

Churros and Horchata

Featured beverages: white and red sangria

Oct. 31/Nov. 28 French Flavors

Frisee aux Lardons, Poached Egg/Hazelnuts/Shaved Truffles

Toulouse-Style Cassoulet, Pork/Sauccison/Duck Confit/Tarbais Beans

Tarte Tatin, Cinnamon Ice Cream Canele

Featured beverages: French 75, Rhone Valley wine flight

Nov. 7/Dec. 5 Chinese "Takeout"

Hot and Sour Wonton Soup

Spring Rolls/Dumplings/Shrimp Toast/Squab and Lettuce Cups

Moo Shoo Pork, Peking Duck, Housemade Pancakes

Shrimp Fried Rice

Featured beverages: Tsing Tao beer, lychee wine, Greenteani cocktail