



Brewmaster Dinner 2018 –Sauce on the Maggie

First Course - Appetizer

***Shared Antipasto platter with Artisan Sausage/cured meats/Colorado cheeses/
pickled vegetables/stone ground mustard***

Beer Pairing: Paulaner Oktoberfest Wiesn

Wine Pairing: Relax Bubbles

Second Course - Soup

Smoked Cheddar Beer Cheese Soup/Fresh Sea Salt Pretzel

Beer Pairing: Furstenberg Pils

Wine Pairing: Thomas Schmitt Riesling Kabinett, 2016 Vintage

Third Course

***Jagerschnitzle/Breaded Tender Belly Duroc Porkloin/Wild Mushroom Demiglace/
Garlic whipped potato***

Beer Pairing: Paulaner Hefe-Weizen

Wine Pairing: Relax Pinot Noir, 2016 Vintage

Fourth Course

Short Rib Bratten/Tender Belly Bacon Rotkraut/Camelized Organic Carrots

Beer Pairing: Paulaner Oktoberfest Marzen

Wine Pairing: Schloss Vollrads Medium dry Kabinett, 2014 Vintage

Dessert

German Chocolate Mousse/Salted Carmel Balls/Bourbon Whipped Cream

Beer Pairing: Paulaner Salvator

Wine Pairing: Schmitt Sohne Blue Bottle Aisles, 2016 Vintage

