



Brewmaster Dinner 2019 –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 Lager

Wine Pairing: Leonard Kreusch Sapphire Riesling

Second Course – Soup

Smoked Cheddar Beer Cheese Soup/Fresh Sea Salt Pretzel

Beer Pairing: Paulaner Hefe-Weizen

Wine Pairing: Leonard Kreusch Sapphire Riesling

Third Course

Pork Schnitzel with Spaetzle Mac and Cheese

Beer Pairing: Paulaner Oktoberfest Wiesn

Wine Pairing: Leonard Kreusch Estate Gewurtztraminer

Fourth Course

Short Ribs with scalloped potatoes, brussels w/ Lingonberry Demiglace

Beer Pairing: Paulaner Salvator

Wine Pairing: Pflucken Semi Dry Riesling

Dessert

Apple Struedel

Beer Pairing: Paulaner Oktoberfest Marzen

Wine Pairing: Leonard Kreusch Piesporter Michelsberg Spatlese