

MENU

1st Course

Barley, roasted root vegetables, and arugula tossed with a malt vinaigrette.

Paired with Helles | Golden Lager

2nd Course

Bayley Hazen blue cheese arancini drizzled with honey served over wilted spinach with a bacon vinaigrette.

Paired with Pilsner | Bohemian Style Lager

3rd Course

Chicken Roulade with an apple and almond stuffing, cider demi-glace, and maple tarragon baby carrots.

Paired with Vienna | Austrian Style Lager

4th Course

Beef Bourguignon served in a puff pastry shell (vol-au-vent).

Paired with Dunkel | Dark Lager

5th Course

Chocolate Dunkel Cake

Paired with Uber Trösten | Smoked Dark Lager

\$80 per person

Plus 10% tax & 20% service fee

Call 802-253-5787 to reserve your spot!

