



## **Brewmaster Dinner 2017 –Ten Mile Station**

*Pretzels with an assortment of mustards to be served upon arrival*

*Beer Pairing: Paulaner Hefe-weizen*

*Wine Pairing: Thomas Schmitt Kabinett*

### **First Course - Appetizer**

*Chefs Selection of Gourmet Sausages and Cheeses*

*Beer Pairing: Paulaner Hefe-weizen or Munich Lager*

*Wine Pairing: Schloss Vollrads "Vollratz 1573"*

### **Second Course - Salad**

*Tossed Field Green Salad - Balsamic Vinaigrette*

*Beer Pairing: Oktoberfest Wiesn*

*Wine Pairing: Thomas Schmitt Riesling QbA*

### **Third Course -Entree**

*Beef Rouladen - Braised Cabbage - Roasted Potato*

*Beer Pairing: Oktoberfest Marzen*

*Wine Pairing: Relax Pinot Noir*

### **Fourth Course – Dessert**

*German Chocolate Brownie Ala Mode*

*Beer Pairing: Salvator and/or Fruli*

*Wine Pairing: Schmitt Sohne Blue Bottle Auslese*

