

**WEEKAPAUG INN BREWMMASTER SOCIAL SERIES**

*OCTOBER 18, 2018*

*"OKTOBERFEST"*

**RECEPTION**

STATIONARY

CHEDDAR-ALE FONDUE & DISPLAY OF PRETZEL SELECTIONS

PASSED

SALTED GOUGERES

MINI KOBE BEEF WRAPS

**FAMILY STYLE FIRST COURSE**

TRIO OF GERMAN SAUSAGES

*pork and veal bratwurst, grilled beef bauernwurst, cast iron seared pork knockwurst*

BEER BRAISED SAURKRAUT

*pancetta lardons, cider vinegar*

FINGERLING POTATO SALAD

*pickled mustard seeds, house aioli, chives, Riesling vinaigrette*

**FAMILY STYLE ENTRÉE**

VEAL SCHNITZEL

*pickle and kraut brined local veal chops, house made brioche bread crumbs*

WHOLE GRAIN MUSTARD SPAETZLE

*roasted pearl onions, tarragon*

CRISPY BRUSSELS SPROUTS

*bacon and sherry vinaigrette*

SALT ROASTED SUNCHOKES

*pickled red onions, golden raisins, spiced honey, fresh grated horseradish*

HARVEST ROOT VEGETABLE & RED WINE BRAISED CABBAGE RAGUT

*sautéed mustard greens, walnut puree, chili oil*

**DESSERT**

CHOCOLATE STOUT CAKE

*raspberry coulis, hazelnut sabayon, toasted meringue*