



WEEKAP AUG INN

WEEKAP AUG, RHODE ISLAND

BREWMASTER'S DINNER FEATURING VON TRAPP BREWING

Starters

Apple & Camembert
apricot jam

Smoked Salmon
dill, horseradish cremé

Black Forest Ham
emmentaler, rye

Paired with Golden Helles

First Course

Smoked Chicken Keilbasa
ale braised sauerkraut, salt roasted apple, three mustard sauce

RI Field Greens Salad
shaved vegetables, Riesling vinaigrette

Paired with Bohemian Pilsner

Second Course

Wiener Schnitzel
crispy veal, hunter sauce

Homemade Spätzle
tarragon, lemon

Crispy Brussel Sprouts
bacon sherry vinaigrette

German Potato Salad

Paired with Vienna Lager

Dessert

Sacher Torte
chocolate, apricot

Paired with Dunkel Lager