



WEEKAPAUG INN

WEEKAPAUG, RHODE ISLAND

Brewmaster's Dinner with Trapp Brewing *Sample Menu*

Canapés

House Gougeres

gruyere fondue, sea salt

Salmon Crudo

pastrami crust, fennel

Franks in a Blanket

miniature beef franks, crispy filo, pickled mustard seeds

Paired with Golden Helles

First Course

Smoked Chicken Kielbasa

ale braised sauerkraut, pancetta, salt roasted apple sauce, house pickled vegetables

RI Field Green Salad

shaved vegetables, Riesling vinaigrette

Paired with Bohemian Pilsner

Second Course

Wiener Schnitzel

crispy Jersey veal, creamy wholegrain mustard sauce Paired with Vienna Lager

Sides

Homemade Spätzle *tarragon, lemon zest*

Crispy Brussels Sprouts *bacon-sherry vinaigrette*

Grilled Asparagus *manchego, salsa verde, almonds*

DESSERT

Chocolate Stout Cake

raspberry coulis, hazelnut mousse

Paired with Dunkel Lager

\$75 per person
(plus tax & gratuity)