



# von Trapp Brewing

Thursday, September 19, 2019

## RECEPTION

Roasted duck and potato pierogi, toasted pumpkin seeds, cider vinaigrette  
Smoked trout, pickled red onion, crème fraîche, chervil, pumpnickel crostini

**Bohemian Pilsner (5.4% ABV, 42 IBU)**

## FIRST COURSE

### Vermont Cheddar & Ale Soup

Grafton Village aged cheddar, crispy parsnips, truffle oil, parsley

**Golden Helles (4.9% ABV, 20 IBU)**

## SECOND COURSE

### Wild Boar & Apple Sausage

Braised red cabbage, caraway seeds, whole grain mustard cream

**Vienna Style Lager (5.2% ABV, 33 IBU)**

## ENTRÉE

### Braised Beef Short Ribs

Herb spätzle, pickled butternut squash, roasted mushrooms, braising jus

**Dunkel Lager (5.7% ABV, 22 IBU)**

## DESSERT

### German Bee Sting Cake

Orange honey, vanilla pastry cream, almonds

**Oktoberfest Lager (5.6% ABV, 35 IBU)**

**Sam von Trapp, Owner, von Trapp Brewing**  
**Ed Robinson, Chef, CR's The Restaurant**