

# 1629

## GERMAN WINE DINNER

OCTOBER 29<sup>th</sup> 2020

### · Amuse ·

#### BAYERISCHE BREZEL

Warm Bavarian pretzel served with house spicy mustard

PAIRING: FLENSBURGER PILSENER

### · First Course ·

#### GURKENSALAT

Fresh cucumber with yogurt cream sauce, fresh dill, green apple

PAIRING: 2019 VIOGNIER

### · Second Course ·

#### BLUTWURST MIT TOMATE UND KÄSE

Blood sausage, tarragon-cured tomato, butterkäse

PAIRING: 2017 CABERNET FRANC

### · Third Course ·

#### SPÄTZLE MIT LAUCHSAUCE

Spaetzle with creamy Viognier leek sauce

PAIRING: 2019 SERENADE

### · Fourth Course ·

#### JAGERSCHNITZEL

Tenderized venison loin, battered and skillet fried, served with German potato salad

PAIRING: 2017 SYRAH; AECHT SCHLENKERLA RAUCHBIER MARZEN

### · Fifth Course ·

#### APFELKUCHEN

Spice cake with baked apples and cream cheese icing

PAIRING: 2016 ANIMANTE

Executive Chef Don Graber  
Club Manager Elijah Candelario