

Rushing Waters Trout House
Six Course German Dinner
Paired with Classical German Opera and Beer

..... FIRST COURSE

Braised white asparagus with leek bow tied ham basted in a creamy juniper berry vinaigrette.

..... SECOND COURSE

"Griessnocklerlsuppe" semolina flour dumpling soup. Light and airy German dumplings; simmered in a rich clear beef broth. Garnished with garden fresh spring onions.

..... THIRD COURSE

Hand made Bavarian style pretzels, dusted with Himalayan coarse ground pink salt. Served with a beer cheese and Dusseldorf mustard dipping sauces.

..... FOURTH COURSE

Hamburg Salat; warm German salad cooked in a bacon and onion sweet vinaigrette and a beer infused char grilled bratwurst.

..... FIFTH COURSE

Sauerbraten; 2 week marinated beef roast that is braised until fall apart fork tender golden brown crisped spaetzle, and pickled red cabbage. Served with a traditional ginger snap cookie gravy.

..... SIXTH COURSE

German chocolate cake; a double layer of dense dark beer laden chocolate cake. smothered in a sweet coconut frosting.