



AMUSE BOUCHE

Chesapeake Smoked Salmon
Dill Crème Fraiche, Scallion Potato Pancake

FIRST

Potato Pancakes
Chesapeake Smoked Salmon

Organic Cucumber Salad
Sour Cream, Dill, Preserved Lemon

Dogfish Pale Ale Beer Cheese
Pretzel Bites, Baguette

MAIN

Almond and Barley Crusted Halibut
Shaved Brussels Sprouts, Whole Grain Mustard and Cranberry Vinaigrette, Beer Fume

Crispy Duck Leg Schnitzel
Sauerkraut, Variations on Celery

Eye of Ribeye “Sauerbraten”
Potato Pave, Braised Baby Vegetables

Pan Seared Scallops
Gnudi, Black Trumpet Mushrooms, Crispy Kale, Whiskey Balsamic Reduction

DESSERT

Apple Strudel
Salted Caramel, Whipped Cream

Bee Sting Cake
Honey Vanilla Cream Cake, Caramelized Almonds

Black Forest Gateaux
Luxardo Cherry Compote

\$95 Per Person