



Octoberfest Beer Dinner

—  —
7:15pm | Friday, October 4th, 2019

Sour Dough Pretzel

grainy mustard | warm cheesy beer sauce | smoked sea salt
— paired with Hoppy Marzen by VonTrapp 6.4% abv —

Schnitzel Pork Tenderloin

dill & watercress cucumber mizeria | dried cranberry relish
— paired with Edel Weisse Organic Hefe-Weizen by Schneider 6.2% abv —

Wood-Fired Charbroiled Bratwurst

mushroom-kraut pierogi | caramelized onion | purple mustard
— paired with Benediktiner Oktoberfest 5.8% abv —

Hearth Roasted Sauerbraten

short rib pot roast | shaved brussels | cracked pepper mashed | ginger
snap gravy
— paired with Dunkel Lager by VonTrapp 5.7% abv —

Apfelkuchen

local cortland | walnut praline | butterscotch caramel
— paired with Blossom by Carton 5.9% abv —

\$95 per person inclusive of tax & gratuity | email frank@vestawoodfired.com or
call 201.939.6012