

**Reception**

**House Lager (Bier)**

**Smoked Pork Shoulder on Marble Rye and Sauerkraut**

**Jambalaya Flat Bread with Chicken, Shrimp, Sausage and Vegetables**

**Feta Cheese baked in Garlic Oil, Tomatoes and Thyme**

**First Course**

**Lavenade (Kettle Sour)**

**Salt Cured Salmon on a bed of Mixed Greens with Onions, Tomatoes, Orange,  
Croutons and Lemon Vinaigrette**

**Main Course**

**Rainbows and Butterflies (Double New England IPA)**

**Surf and Turf**

**Pan Seared Teres Major Steak and Herb Marinated Grilled Shrimp with Gratin  
Potatoes and Asparagus**

**Dessert**

**Bourbon Barrel – Aged Framinghammer, Baltic Porter**

**Chocolate Torte with Fresh Berries and Cream**