

# Take-A-Bite Menu

## First Half

*(Magpie Pizzeria and White Cross Winery)*

### First Course

Food - Goat Cheese with honey and candied sage

Wine - Ebenezer Lieblich

### Second Course

Food - Peaky toe crab salad with citrus gelee,  
soy reduction, crème fraiche, micro greens salad

Wine - Chateau Blanc

### Third Course

Food - Rillettes, chicken liver pate, assortment of meats &  
cheeses, accoutrement and spiced nuts

Wine - Monks Red and Chateau Blanc

### Fourth Course

Food - Croquettes two ways : Jamon and  
cheese/wild mushroom and spinach

Wine - Fleur-De-Lis

### Fifth Course

Food - Papa Bravas with red and green sauce

Wine - Knights Red

### Sixth Course

Food - Flaming chorizo with smoked marinated  
mushrooms and peppers

Wine - Mittler Kabinett

### Seventh Course

Food - Lime tarts with candied lime

Wine - Oktoberfest

## Second Half

*(Ronneburg Restaurant and Iowa Beer)*

### First Course

Food - Duo of sweet and savory dumplings with braised  
cabbage and sauerkraut

Beer -

### Second Course

Food - Roasted beets with organic spinach and arugula,  
pickled onion, grapefruit supreme, Chevre, tossed in a  
grapefruit white balsamic vinaigrette  
and balsamic reduction.

Beer -

### Third Course

Food - Duo of potato salads; Czech style and German.

Beer -

### Fourth Course

Food - Salmon roulade with capers, lemon, and dill.

Beer -

### Fifth Course

Food - Sous vide steak served with horseradish  
mash and bleu cheese de burgo sauce.  
Topped with crispy onion straws.

Beer -