



BAVARIAN INN

RESORT & BREWING COMPANY

Spring in West Virginia

Chef Clem Tamasang, Bavarian Inn

Chef Lonnie Coble, Bavarian Inn

Chef John Loeffler, Inn at Gristmill Square

Sommelier Greg Joyce, The Country Vintner

Tuesday May 13, 6pm

Chef's Passed Spring Canapes

Steinberg, Sparking Sauvignon Blanc, South Africa

Grilled Green & White Asparagus

Poached Fireside Farm Egg, Edwards County Ham, Pickled Onion, Truffle Vinaigrette

Stadt Krems, Gruner Veltliner, Austria

West Virginia Trout and Ramp

Fennel Pollen, Vermouth Braised Ramps & Ramp Kombucha, Celery Root, Shiitake Bacon

Villa Wolf Rose of Pinot Noir, Germany

North Iowa Tenderloin of Beef and Local Morels

Cocoa Crust, Plum Demi, WV Morel Mushrooms, Pistachio Formaggio stuffed Fondants

Red Wine Duo:

Frog's Leap Merlot, Napa and Fellino by Paul Hobbs Malbec, Argentina

Beet Spiced Poached Pear

Vanilla Bean Anglaise, Almond Crumble, Honey & Crab Apple Glass

Heinz Eifel, Eiswein, Germany

Dinner \$95 per person ++

Special Hotel Rate for Manor View Rooms starting at just \$95 per night per room.

Reservations call 304-876-2551