

Grand Duesterfest

Saturday, September 19th, 2026

\$125 per person (plus tax and service charge)

Reception 6:00pm / Dinner 6:30 pm

WELCOME! PROST! SALUD!

APPETIZER PASSED

The Grand Bite

Savory Pastry, Beer Braised Brat, Cranberry, Beer Honey

DUESTERBECK’S OCTOBERFEST

COURSE ONE

Roasted Tomato & Rhubarb Bisque

Asparagus and Rhubarb Relish, paprika crema

DUESTERBECK’S STRAWBERRY RHUBARB SOUR ALE

COURSE TWO

Homestead Shred

Shredded Iceberg Lettuce, Napa Cabbage, Carrot, Cheddar, Cucumber, Cranberries, Guava Vinaigrette

DUESTERBECK’S "GRAND ALE"

COURSE THREE

Beer Brined Salmon

Crispy Potato, Soy Braised Tomato, Bacon Cream, Herb Oil

DUESTERBECK’S “BEES BE CRAZY”, HEFEWEIZEN ALE

COURSE FOUR

10 Hour Short Rib

Ale Braised, Hill Valley Creamery Cheese Polenta, Beer Glazed Carrots and Pearl Onions

DUESTERBECK’S OATMEAL SNOUT

DESSERT

Mocha Tartlet

Chocolate, coffee, beer

DUESTERBECK’S NUTTY BILL’S PEANUT BUTTER PORTER

**Please notify us of any food allergies. Food items are cooked to order or served raw.
Consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness.*