

SUNDAY CONTINUED

tasting will have you looking at wine and cheese in a completely different light. FREE.

Chocolate Dipping

Chocolate Haus: Noon - 12:30pm

Watch and learn about chocolate tempering and chocolate dipping techniques.

SAMPLING

SAMPLING STROLL

Friday-Sunday Sampling Stroll

11am - 4pm

Purchase a Passport for \$2, go to 3 shops in each group, and return the completed passport to the Visitor Center! The first 250 completed passports receive a logo beer glass or Coffee mug.

GROUP 1

- Ackerman Winery
- Amana Coffee and Tea
- Amana General Store
- Chocolate Haus
- Fern Hill (South Amana)
- Ronneburg Restaurant

GROUP 2

- Amana Meat Shop
- Broom & Basket Shop (West Amana)
- Millstream Brewery
- Millstream Brau Haus
- Schanz Furniture (South Amana)
- Fireside Winery in the Village
- White Cross Cellars

PROGRESSIVE LUNCH

Saturday- 11:30am

This Progressive Lunch takes you to 4 iconic food stops in Amana while you enjoy a four course lunch. A guide provides the Amana history as you make your way to each stop. Beginning at the Amana Visitor Center the tour proceeds to the Amana Meat Shop for cheese and sausage samples, then on to the Ox

Yoke for family style salads. Next, it's a short walk to the Ronneburg for the main course and then finally down the street to PHAT Daddy's for Cheese Cake. \$29/person. Limited to 20 people. Call 319-622-7622 to purchase your ticket.*

2019 SPECIAL SAMPLINGS

Wine & Beer Sampling-all day at our 4 wineries and Brewery

*Millstream Brewing
Ackerman Winery
Fireside Winery in the Village
Village Winery
White Cross Cellars*

Chocolate Haus All weekend

Sample our new Almond Butter Toffee fudge.

Friday: 11am - 2pm

Sample our New "Hint of Spring" Latte with White chocolate and Lavender.

Broom & Basket/Giant Rocker Friday & Saturday (West Amana)

Sampling "Chocolate Cherry Balls".

Fireside Winery in the Village

Friday: 3 - 5pm

Pickle Flight.

1 Flight for \$3, 2 Flights for \$5.

Saturday: 11am - 1pm

Cheese and Wine Pairing Flight.

1 Flight for \$3, 2 Flights for \$5.

Sunday: All day

"Wine-y Mary" sampling
(Bloody Mary made with Wine instead of Vodka).

Schanz Furniture & Refinish Shop, Friday & Saturday (South Amana)

Sampling Cherry cheese cakes

**APRIL
12-14
2019**

A M A N A C O L O N I E S

TAKE

a

BITE

A THREE DAY FOOD FESTIVAL!

SCHEDULE

FOR MORE
INFORMATION,
CHECK OUT:

→ **A M A N A C O L O N I E S . C O M**

DINNERS

FRIDAY

Village Walking Tour & Communal Dinner

Communal Kitchen Museum
(1003 26th Ave, Middle Amana)

Tour: 5:30pm, Dinner: 6:30pm

Participate in Amana's original dining experience at the Communal Kitchen Museum. Enjoy traditional Amana recipes and a short program. Dinner is served at 5:30pm and tour at 6:30pm. Cost is \$25 per person and reservations and prepayment are required*. Call 319-622-3567 or email amanaheritage@southslope.net. Purchase tickets on our online store at www.amanaheritage.org.

Meet the Masters

Ronneburg Restaurant: 6pm

Featuring executive chef Shawn Kiene and his view on what is trending in the culinary world, and how to make that special meal using our local wine and beer! Ronneburg chefs will treat you with tasty entree of Lemon-Thyme roasted chicken, famous Rouladen and Bavarian Rubbed Pork loin. All meat entrée served with special prepared salads, vegetables and of course, homemade apple strudel. Fireside and Ackerman wines will accompany our specialties. Invite your friends to a great evening of fun! Please make your reservations soon: 319-622-3641 Tickets are \$30.00

SATURDAY

Pizzapalooza

PHAT Daddy's: 5 - 8pm

A fantastic all you care to eat pizza buffet and salad bar. Cost is \$16 per person; Kids 12 & under are \$8.

Vintners Dinner: Celebrity Chefs **White Cross Cellars & Ox Yoke Inn®** **6:00pm**

Enjoy a 5 course themed meal complete with wine pairing. A Certified Specialist of Wine will guide you through this fun and tasty evening where the recipes are all from famous celebrity chefs. The dinner includes locally crafted wines paired with each course. \$55/person (includes tax but not gratuity) Reservations are required, call 319-622-3441* for tickets. Menu maybe viewed at www.oxyokeinn.com.

SUNDAY

Sunday Brunch "Special Edition" **Ox Yoke Inn®: 9am - 1pm**

The Ox Yoke's famous Sunday Brunch featuring "The Best of Germany" including Sauerbraten, Bavarian Pretzel Pork Schnitzel, Chicken Schnitzel, Red Cabbage, and Potato Dumplings with Onion Sauce. Price per/person \$21.00 plus tax and tip. A "Take a Bite" special edition of our Sunday Brunch.

Tea & Tales

Zuber's Homestead Hotel
(Homestead): 1 - 2:30pm

Enjoy a 3 course afternoon tea that begins with Scones, Savories and Teas. That's followed by Sweets and more Tea. You will be entertained by a local storyteller sharing stories about early Amana life. Dress for tea or come as you are. Seating begins at 12:30pm. \$19/person plus tax. Limited seating. Reservations are required call 319-622-3911*

Beer Dinner

Millstream Brau Haus: 5:30pm

As you tour through this specially planned 4 course meal you will learn from Chef Jim and Brewmaster Chris about each

course and complementing beer that has been expertly paired together. You will enjoy different courses made with or paired with different Millstream beers. Sure to please all palates this dinner is for everyone! \$50/person includes tax and gratuity. Reservations are required. Call 319-622-7332. View menu at www.millstreambrewing.com on their events page.

SEMINARS & HANDS ON DEMONSTRATIONS

FRIDAY

Beer Pretzel Making

Millstream Brau Haus: 5pm

Step into the baker's kitchen and learn how to make beer pretzels! Mix, roll, bake, and eat the delicious pretzel you just made. Only \$7/person. Reservations are required: Call 319-622-7332

Lunch & Learn: Bockwurst, Sauerkraut and Easter Bread **Amana Meat Shop: 11am**

We will show you how to make these three Amana Specialties. Then you'll get to eat them for lunch. You'll also take a jar of sauerkraut home with you. Only \$15/person, Seating is limited call 319-622-7586 to reserve your place.

Lunch & Learn: Bockwurst, Sauerkraut and Easter Bread **Amana Meat Shop: 12:30pm**

We will show you how to make these three Amana Specialties. Then you'll get to eat them for lunch. You'll also take a jar of sauerkraut home with you. Only \$15/person, Seating is limited call 319-622-7586 to reserve your place.

SATURDAY

Noodle Making Demonstration **Amana Woolen Mill: 10am, 1&3pm**

Watch us make Nudeln (noodles) with a Wooden Pasta Noodle Cutter. Three Demonstrations during the day.

Chocolate Dipping

Chocolate Haus: Noon - 12:30pm

Watch and learn about chocolate tempering and chocolate dipping techniques.

Super Simple Last Minute Appetizers

Amana General Store: 1&4pm

Learn to make great last minute appetizers like "Candied Bacon appetizers, green olive spread, and power seed honey ham bites". Free

Beer 101

Millstream Brewing: 2 - 3pm

This informative and interactive beer tasting class is led by Brewmaster Chris. You'll be guided through a tasting of a variety of beers with instructions on the difference in styles, AVBs, IBUs, flavor profiles and all the fun stuff you need to know when tasting beer. \$7/person includes souvenir tasting glass.

Charcuterie Cheese Board Class **Fireside Winery in the Village: 3-4:30pm**

Come to our Build Your Own Charcuterie Cheese Board Class. Cost of the class is \$30 and includes a slate cheese board and paring knife. Attendees of the class will also receive coupons for in store purchases the day of the event. Enrollment is limited; Pre-register today under the events tab at: www.ackermanwinery.com

SUNDAY

Cheese & Wine Discovery

White Cross Cellars: Noon-3pm.

Learn how different cheese pair with each wine. This self discovery