

# MODERN GERMAN

Familiar to American diners, a modern take on German cuisine is ready for its closeup

“And it’s all about the beer. “It’s that combination of rustic and modern that makes the new German so appealing,” says Sharon Olson, executive director of Culinary Visions. ‘The Radler is a great example with all of the welcoming charm of warm wood and communal dining, and with a menu featuring plenty of shared plates, local and sustainably sourced ingredients and an exceptional beer selection.’”