



Featuring
Fieldwork Brewing Co.

WEDNESDAY, OCTOBER 25, 2017

PUMPKIN SOUP

toasted pumpkin seeds, pancetta, croutons, sage
Farmhouse Wheat Saison 5% abv

PORK BELLY

compressed parsnip, apple gastrique
Shanty Town Brown 5% abv

STEELHEAD TROUT

citrus hops béarnaise, pear-fennel slaw
Torrential Double IPA 8.8% abv

BASIL BEER CHEESECAKE

spent grain and graham cracker crust, cranberry preserves
Petite Verdot Grand Gose 6.7% abv

\$65 per person

(excluding tax and gratuity)

Menu created by Sous Chef Chris Lane

PLEASE CALL (925) 736-4295 FOR RESERVATIONS.

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.