



BEER-PAIRING DINNER

Featuring Eight Bridges Brewery

WEDNESDAY, SEPTEMBER 28, 2016

FIRST COURSE

The Elvis

thick-cut bacon, peanut butter, banana, fresh bread

Golden Nektar German Pilsner 4.9% abv

SECOND COURSE

The Beggar

toasted prosciutto, bellwether farms fromage blanc,
stuffed plum, mustard beer reduction

Brewno Märzen 5.8% abv

ENTRÉE

The Hunter

wild venison osso buco, lemon-basil polenta,
pine nut gremolata, orange blossom glaze

Hoppy Annihilation Imperial Double IPA 8.7% abv

DESSERT

The Arabinose

mini pumpkin cheesecake, roasted pecans, cinnamon chantilly

Silenus the Dude Belgian IPA 7.1% abv

\$60 per person

(excluding tax and gratuity)

Menu created by Executive Chef Mike Furness

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.